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And are urged by dealers because they can make larger profits. **PEARLINE** is the only **SAFE** article, and always bears the name of

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COMPILED BY THE LADIES OF THE REFORMED CHURCH OF POMPTON PLAINS, N. J.

1883.

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INTRODUCTION.

THE ladies make no apology in presenting to their friends this little collection of recipes, as it is intended principally for each other's benefit. It has been hastily gathered, but we believe there will be found in it something of the ancient hospitality—the spirit of the hearth-log and crane—for which our venerable homes have become proverbial.

Not many dishes of the olden time can be reduced to print. We are glad to crystallize a few, such as Roliches, Souse, Waffles, Appel Koek, Buhling, but the flavor of good old Dutch cookery is not lost, so that what we term our modern dishes may be sweetened to the taste of our childhood.

Time has forbidden the correction of individual manuscripts, and most of the recipes appear as originally written. The names and initials attached to many of them will disclose the fact that we have enjoyed the co-operation of ladies from beyond our immediate community, for whose assistance, and that of all who in various ways have aided us, we offer our cordial thanks.

POMPTON PLAINS, N. J., June, 1883.

"Of all appeals—although
I grant the power of pathos and of gold—
Of beauty, flattery, threats—a shilling—no
Method's more sure at moments to take hold
Of the best feelings of mankind, which grow
More tender, as we every day behold
Than that all-softening, overpowering knell—
The tocsin of the soul—the dinner-bell !"

—*Byron.*

SOUPS.

It is important to bear in mind the necessity and economy of keeping good stock for soup constantly on hand. The soup will be better if the stock is made the day before, as the grease may be easily removed—an essential item in preparing good soups.

To Prepare the Stock.—Buy a knuckle of beef or veal. Have the bone well cracked in small pieces. Put in a closely covered iron kettle, and, for a medium-size piece, add five or six quarts of cold water. Let it come to a boil, then add seasoning to the taste, and, if agreeable, a small pinch of red pepper. Set the kettle on the back part of the stove after it once commences to boil, and keep it simmering gently all day. Then strain into a pot kept for the purpose. The next morning carefully remove the hardened grease that has risen to the top, and you will have a clear, rich stock ready for use.

TOMATO SOUP—No. 1.

Four good-sized ripe tomatoes, skinned and sliced, boiled tender in one pint of water. Then add one small half teaspoonful of soda, dissolved in hot water, and used while foaming. Add one pint of boiling milk, set off and season to taste with butter, pepper and salt. A. V. N.

TOMATO SOUP—No. 2.

Take a shank piece of beef with a marrow-bone. Cover well with cold water and boil slowly three hours. Then remove the grease, season with pepper and salt, and thicken

with rice. Put the contents of one can of tomatoes into the soup, boil up and serve. One can of tomatoes is sufficient for five or six quarts of soup. MRS. J. C. CHRISTIE.

CHICKEN SOUP.

Take two good-sized fowls, boil until very tender. Season with pepper and salt, four or five sliced onions and a little parsley. Have on hand plenty of boiling water to add to the soup as it boils away. When the chickens are done, remove from the pot and cut them up. Have ready, in a spider, butter nicely browned; lay the pieces of chicken in and brown them. When about ready for use drop into the soup four or five potatoes, quartered, and a half bowlful of flour, wet with a little cold water. Boil up once and serve.

MRS. P. HOPPER.

VERMICELLI SOUP.

Make a rich soup of veal, mutton or fowls. Season with salt, two onions sliced, sweet herbs, a head of celery, cut small. Boil until the meat falls to pieces and, if necessary, strain the soup. Then add $\frac{1}{4}$ lb. of vermicelli and let it boil ten minutes. The addition of a little pearl barley will be an improvement. MRS. WM. ROOME.

GREEN PEA SOUP.

One peck of green peas, four tablespoonfuls of lard heated in the kettle; put in the peas and stir them until perfectly green, add pepper and salt and pour in as much water as you want soup. Boil three-quarters of an hour; then add one teacupful of milk thickened with one tablespoonful of flour; put into the soup two or three young onions cut fine and fried in butter to a light brown. Just as you take it up add the yolks of two eggs beaten in a little cream.

NOODLES FOR SOUP.

Beat one egg light; add a pinch of salt and flour enough to make a stiff dough; roll it out in a very thin sheet, dredge

with flour to prevent sticking, then roll up tightly. Begin at one end and shave down fine like cabbage for slaw.

Mrs. T. C. Doremus.

CLAM SOUP.

Fifty small clams. Take two quarts of water and let it boil. Then add two tablespoonfuls of flour, mixed thin in water, and boil ten minutes. One pint of milk, let boil to a foam. Chop the clams fine and stir a few rolled crackers with them in a separate dish ; put in a lump of butter and pepper; pour the clams in the boiling water and let simmer—the longer the better. Mrs. Geo. Roome.

OYSTER STEW.

Drain the liquor from the oysters and dilute with water to make the desired strength. Use one half pint of milk to one quart of oysters. Put the liquor, milk, butter, pepper and a little salt in the kettle together and let them come to a boil. When boiling drop in the oysters. Boil two or three minutes and it is ready for the table. Mrs. C. Doremus.

BEAN SOUP.

Soak one quart of beans in warm water over night. In the morning renew the water and put on to boil with a piece of salt pork. When the beans are soft take them out, press them through a colander, and put them back in the water in which they were boiled. It improves it to add three hard-boiled eggs, quartered, just bringing the soup to a boil after adding the eggs. When served, cut up half a lemon in thin slices, and lay in the bottom of the tureen, pouring the hot soup over them. Mrs. W. R.

VEGETABLE SOUP.

Four good-sized potatoes, boiled with a small half cup of rice in three quarts of water. Add three onions, two tomatoes, one large spoonful of butter, a little parsley. Thicken with one small half cup of flour smoothed in one tablespoonful of milk. Season with salt and pepper to taste.

A. V. N.

BEEF SOUP.

Take about two pounds of lean beef, cut it up in small pieces and boil about an hour. Then skim off all the fat and add two onions cut in small slices, a carrot, some celery or celery seed and rice, with seasoning. When nearly done add some parsley leaves. MRS. G. R.

FISH.

In boiling fresh fish, clean, wash thoroughly, wipe dry, and then sew up in a cloth kept solely for fish, and plunge at once into boiling water that has been first well salted. When done, cut the threads down the back of the fish and cut the *skin* of the fish, so that in taking off the cloth the skin will come off with it, leaving the fish white and whole. Eat with egg sauce or plain drawn butter. When you broil fish, grease the broiler with butter or lard to prevent sticking. Lay the skin side down first. Fish that is to be fried should be rolled in fine bread crumbs or Indian meal; that which is apt to break in frying may be kept whole by being dipped in a beaten egg before it is rolled in the bread crumbs. Pork fat gives a particularly nice flavor to fish.

BAKED BLUE FISH.

Place the fish in a well-greased dripping-pan, and after sprinkling with salt and pepper, both inside and out, place in the oven and bake about an half hour. Serve with drawn butter and chopped parsley. An egg well beaten and stirred in before adding the boiling water improves drawn butter for fish. R.

CREAMED SALMON.

Put the contents of a can of salmon in a pan on the fire where it will heat without burning. Then scald one pint of milk, thicken it with two tablespoonfuls of flour moistened with cold milk and add one saltspoonful of salt. Serve the salmon on a hot flat dish and heap spoonfuls of the cream over it. This is an excellent way of using cold boiled fish.

MRS. J. C. C.

BOILED BASS.

Wrap in a towel a fish weighing about eight pounds. Boil forty minutes in a vessel with water enough to cover and a little salt. Serve with drawn butter and chopped parsley.

R.

SAUCE FOR FISH.

Two ounces butter, one tablespoonful flour, three gills sweet milk, yolk of one egg, salt.

Mix the butter and flour cold. Add the milk gradually. Put on the fire in a tin saucepan. When it thickens add the yolk of the egg *not* beaten. Stir quickly. Serve hot.

MRS. T. C. D.

CODFISH BALLS.

One teacup of well-soaked codfish ; two cups of potatoes ; one egg ; butter, one-half the size of an egg. Flour your hands and make into small balls. Fry in lard.

MRS. W. R.

CODFISH CUSTARD.

One bowlful of codfish picked up fine. Soak in cold water until nearly fresh, put in a saucepan and add boiling water. Scald (do not boil) the fish, pour the water off, then take two tablespoonfuls of flour, one pint of sweet milk, added little by little to the flour to prevent lumping, and pour over the fish. Boil just long enough to thicken. Add one egg not beaten ; stir quickly and take off the fire immediately. A nice dish for breakfast. MRS. D. N. JACOBUS.

STEWED CODFISH.

Put the fish in the kettle with hardly enough water to cover them, and let them boil about fifteen minutes. Then add a lump of butter, a little cream, pepper and salt, parsley, and a little flour as thickening. MRS. G. R.

FISH FRITTERS.

Take any kind of cooked fresh fish, remove all the bones and chop it finely with half the quantity of bread crumbs, adding also half the quantity of cold mashed potatoes. Mix into balls, after seasoning well with pepper and salt, a little cream or milk, and one egg, well beaten. Fry the fritters in boiling-hot lard and serve on a hot platter, garnished with water-cresses or parsley. MRS. R. R.

FRIED OYSTERS.

In the first place the cook ought not to be hurried. The oysters should be *large*. Drain them from the liquor and lay them on a cloth to dry well. Beat the yolks of eggs, add to them a little melted butter, a little cayenne pepper, and salt to your taste. Dip the oysters in this, then in cracker-crumbs rolled very finely, then again in the batter. Fry in hot lard. Have enough fat in the pan to cover the oysters, so that they will not need to be turned.

MRS. J. A. SLINGERLAND.

OYSTER PATTIES.

Put one quart of oysters into a saucepan with enough liquor to cover them, set it on the stove and let it come to a boil; skim well and stir in two tablespoonfuls of butter, a little pepper and salt. Line some patty-pans with puff-paste; fill with oysters, cover with paste, and bake twenty minutes in a hot oven. The upper crust may be omitted, if desired.

M. E. D.

SCALLOPED OYSTERS.

Cover the bottom of an earthen dish with a layer of oysters, pepper and salt, with bits of butter. Then cover with

finely rolled cracker or pulverized bread crumbs. Alternate each layer until you have as many as you wish to use, making the top layer of cracker or breadcrumbs, dotted well with small bits of butter. Add a cupful of milk or cream and oyster liquor. Set in the oven, and brown nicely. Do not cook them too long. MISS J. M. VAN SAUN.

PICKLED OYSTERS.

For 100 oysters take one cup of vinegar, half ounce whole mace, half ounce whole pepper, two lemons, pared and sliced. Drain the juice from the oysters, add the vinegar, spices and lemon, and let it scald. Pour in the oysters, allowing them to stand only a few moments; then place them in a tureen. When cold they are ready for use.

CLAM CHOWDER.

Take 30 large-sized clams, wash them thoroughly and place them in an iron vessel or pot, with enough water to cover them. Boil until the shells open. Then take out the clams, strain the liquor and chop the clams fine. Take half-pound of corned pork, chop it fine and fry it brown. Take one quart of onions, two quarts of potatoes (cut very fine), one quart of tomatoes, and six soda crackers, broken up; add all to the liquor, and boil two or three hours. Season to taste.

MRS. NICHOLS.

CLAM FRITTERS.

Fifty clams; use only the soft parts, cut into small pieces; two well-beaten eggs, one cup of milk. Add flour to make batter, as for griddle cakes; half teaspoonful of baking-powder being mixed dry with the flour. Take equal quantities of butter and lard boiling hot. Drop the batter in with a tablespoon, and fry to a deep brown. J. M. V. S.

MEATS.

TO ROAST A LEG OF LAMB.

Slice salt pork very thin, leaving the rind on to make the piece as large as possible. Make as many of these thin slices as will cover the whole leg, then wrap the whole in grape leaves, pass a string round to keep them on and roast. The lamb will be exceedingly juicy and of delicious flavor. Use rich soup-stock instead of butter to baste the meat.

TO BOIL A LEG OF MUTTON OR LAMB.

Cut off the shank-bone. Have water enough to cover the meat. If well skimmed the water will make excellent broth for another day. Lamb is neither good nor healthful unless well done. Drawn butter with mutton and lamb, and cut parsley added, is an improvement. W.

ALAMODE BEEF.—Plain.

Take a thick piece of flank or, if more convenient, the thickest part of the round, weighing six or eight pounds. Cut off the strips of the coarse fat on the edges, make incisions in all parts and fill them with a stuffing made of bread, salt pork (chopped), pepper and sweet marjoram. Push whole cloves, here and there into the meat, roll it up, fasten it with skewers, and wind a strong twine or tape about it. Have ready a pot in which you have fried to a crisp three or four slices of salt pork. Take out the pork, lay in the beef, and brown every side. When well browned add hardly enough water to cover it, chop a large onion fine, add twenty cloves and boil it gently but steadily three or four hours, according to the size. The

water should boil away so as to make a rich gravy, but be careful it does not burn. When you take up the beef, add browned flour to the gravy if it needs to be thickened.

CURRIED BEEF.

Put two tablespoonfuls of butter in a saucepan, with two small onions cut in thin slices, and fry a light brown. Add one and a half tablespoonfuls of curry powder, and mix it well. Take three pounds of the best of a round of beef, cut into inch squares and pour in one-third pint of milk. Let it simmer for thirty minutes, stirring constantly to prevent burning. Serve hot, in a dish with sliced lemon and a wall of mashed potatoes or boiled rice around it.

MRS. J. J. BALL.

The milk of a cocoanut and a quarter of the meat of the nut grated fine and squeezed through muslin, soften the taste of the curry, and no curry is ever made in India without it.

BEEFSTEAK SMOTHERED WITH ONIONS.

Cut up six medium-sized onions. Put them in a spider and fry them brown in butter, pepper and salt. Have ready the beefsteak broiled, put the onions over it, cover with a dish and put in the oven for a few minutes. MISS C. VAN NESS.

BEEFSTEAK AND OYSTER PIE.

Take one pound of beefsteak and one pint, or fifty oysters. Beat the steak gently with a rolling pin and season it by rubbing pepper and salt into it.

Take a deep pie dish and line the upper edges with pastry. Put the beefsteak on the bottom of the dish and lay the oysters over it. Put bits of butter all over the oysters and pepper and salt to taste. Boil the liquor from the oysters and strain over them. Cover with a rich crust. Bake a half hour.

MRS. R. R.

CRUST FOR MEAT PIE.

Seven cups of flour, one and a half teaspoonfuls of salt, five teaspoonfuls Cleveland's baking powder, one cup of lard,

enough sweet milk to make as soft a dough as can be conveniently handled. This is only intended for a top crust, and is sufficient for two ordinary basins.

Mrs. Martin R. Roome.

PIE, OF COLD MEAT.

Mince any kind of cold meat together. Put it about an inch and a half deep in a platter and cover it with gravy. Add salt and pepper. Lay over it mashed potatoes smoothed at the top. Cut it across in diamonds with a knife. Bake till it is crisp and brown at the top. Miss A. E. Slingerland.

FRICANDEAU—VEAL LOAF.

Five pounds veal, two eggs, four ounces salt pork, a little salt and pepper. Chop veal and pork together fine. Mix with the eggs one dozen small crackers rolled. Make into a form and rub the outside with the beaten eggs, and sprinkle with cracker crumbs. Bake two hours, basting frequently with butter and water. Miss Anna L. Berry.

IRISH STEW.

Cut two pounds of the flank or neck of beef into small pieces, rubbing them well with pepper and salt. Peel and slice one quart of onions. Place beef and onions in a saucepan with just enough cold water to cover them and stew them gently for one and a half hours. Then add one quart of peeled potatoes (cut, if large), and boil the stew until the potatoes are soft. Serve hot. Mrs. W. R.

HASH WITH TOAST.

Toast half dozen slices of stale bread and soak about half a minute in water with a pinch of salt added. Arrange on a long meat platter. Put the cold meat, which has been previously chopped fine, over the fire ; cover with water and allow it to boil off. If you have any gravy left from the meat, remove the fat from the top and add to the hash. Allow it to boil a few minutes. A few cold potatoes chopped fine and added before removing from the fire are an improvement.

Mrs. M. R. Roome.

SUGAR-CURED HAMS.

One quart salt, one ounce saltpetre, quarter pound sugar, for twenty-two pounds of pork. Lay the pork on a slanting board or table, and rub the mixture on once a week until all is used. MRS. J. .H SLINGERLAND.

TO SALT HAM.

Four gallons water, one and a half pounds sugar, two ounces saltpetre, six pounds rock salt. Boil all together and skim while boiling. Let it become cold before putting on the meat. Pack the meat skin down. MISS A. JONES.

TO SEASON SAUSAGE.

Quarter pound salt, one ounce pepper, ten pounds meat.

A. J.

ROLICHES.—No. 1.

After cleaning and preparing the tripe for use, cut it in strips ; cut beef in small pieces, seasoning with pepper and salt to taste ; then put the meat in the strips of tripe and sew them up. Boil until a straw can be run through. Put away and press. MRS. THOS. MANDEVILLE.

ROLICHES.—No. 2.

Cut beef in thin strips and season with salt and pepper ; take prepared tripe and lay the beef upon it ; gather over the top and sew together firmly ; boil until you can stick a straw through. Put this in a large wooden bowl and press with weights ; then set away in a pot. Slice and fry, or warm up in vinegar. MRS. J. J. M.

SOUSE.

Clean carefully a pig's feet and hocks ; boil till soft ; take the meat from the bone and chop, moderately fine, season and set it away. Fry in vinegar. MRS. S. P. ROOME.

TO SHAVE SMOKED BEEF.

Use a very thin-bladed sharp knife, and shave as thin as the thinnest paper. Do not attempt to cut across the piece. No matter how small the shavings are, if they are but *thin.*

SCALLOPED BEEF.

Take cold corned or roast beef ; cut off all the sinew and fat, and cut into small pieces not more than half an inch square. Line the bottom of a pudding dish with a crust made of sea-foam crackers crumbed fine and moistened with milk, then cover with a layer of meat, season with pepper and salt and sprinkle with bits of butter. Alternate the layers, and cover with a crust of crackers, moistened with milk.

Before putting on the upper crust, add a cupful of nice gravy, or of milk and hot water with a small lump of butter. Cover with a plate or pie tin, and bake forty-five minutes. Remove the covers and brown nicely.

MRS. J. C. CHRISTIE.

POULTRY AND GAME.

Poultry will be much sweeter and finer in flavor if allowed to remain in cold water with a little soda from 20 to 30 minutes, to extract the blood. Then hang in a cool place for twenty-four hours, in winter even longer, inserting a piece of charcoal to keep the flesh sweet.

ROAST TURKEY.

Make a dressing with six pounded crackers, one teaspoonful of pepper, one tablespoonful of salt, one teaspoonful of sage, one of summer savory, one of parsley, two eggs, butter the size of an egg and cold water to moisten. Stuff the turkey with this. Stuff the breast first, and put the remainder in the body. Now cross and tie the legs down tight. Run a skewer through the wings, fastening them to the body. Fasten the neck under the body with a skewer and bind all with twine. Rub the turkey with salt, and while in the oven baste often with the

drippings and flour and, occasionally, with butter. About fifteen minutes before dishing baste with butter and dredge on a little flour. Allow in roasting, for eight pounds, one and a half hours, and fifteen minutes for every additional pound. Serve with giblet gravy and cranberry sauce.

A GOOD WAY TO COOK CHICKENS.

Take two or more chickens and, after cleaning and washing them well in cold water, split them down the back, break the breast bone and unjoint the wings to make them lie down better in the pan, sprinkling pepper, salt and flour over them. Put a lump of butter on each chicken, pour boiling water in the pan and set in the oven. Let them cook till very tender and brown. Put on more butter and add as much hot water as needed for the quantity of gravy desired. Thicken with flour.

Miss A. E. S.

AUNT GITTY'S OLD FASHIONED DUTCH CHICKEN POTPIE.

Very Nice.

One small bowl of sweet milk.
One " " thick "
Half bowl of fat soup of the chicken.
Four potatoes, boiled and mashed fine.
Two eggs well beaten.
Butter the size of an egg.
One teaspoonful of saleratus. Salt and pepper to taste.

Mix all together. Then put in the flour and knead very soft. Do not roll the crust. Take a lump of the dough and thin it with your hand. Have your chicken boiled tender with plenty of juice. Take it out and place it in layers between the crust as you thin it out. Boil quick and eat hot. It is better if not allowed to stand too long when done.

Mrs. D. N. J.

TO ROAST WILD DUCKS.

Wash clean, and fill with a dressing of bread and an onion cut into small pieces. Boil until about half done ; then lay them on their backs, and spread some slices of salt pork over their breasts, and roast.

Mrs. G. R.

ROAST QUAILS.

Quails are very nice to steam until nearly done. Then roast in the oven to a nice brown, basting very often with butter melted in water. MRS. J. R. EVANS.

CHICKEN CROQUETTES.

To one chicken and one pound of cold veal, chopped very fine, almost to a paste, add one-half a chopped onion, one tablespoonful of parsley (chopped), one salt spoonful of mace and one egg. Take the same quantity of stale bread crumbs as of chopped meat. If you have any gravy or stock, heat and gradually stir in the bread crumbs until the bread absorbs all the gravy and add that to the meat. The mixture must be quite smooth and thin. If not thin enough add a little cream or milk ; it will whiten the croquettes. Roll the croquettes—egg-shaped or cone-shaped—in an egg beaten with a tablespoonful of milk, then in the bread crumbs dried in the oven. Fry in boiling grease in a deep pan. When done, put them on brown paper to absorb the grease.

DUMPLINGS.

Seven cups of flour ; one and a half teaspoons of salt ; five teaspoons of Cleveland's baking powder ; one tablespoon of lard ; three eggs, and enough sweet milk to make a very stiff dough. Have a pot half filled with hot water, with a large teaspoon of salt added. Drop the dumplings in, cutting them with a tablespoon. Boil about fifteen minutes. When done, split them with a sharp knife as you take each one from the pot, to avoid heaviness. MRS. M. R. R.

TO LAY MEAT AND POULTRY ON THE DISH FOR THE TABLE.

Lay a *sirloin of beef* with the tenderloin down, and the thick end toward the left of the person who carves. A *loin of veal* or a *quarter of lamb*, with the thick edge toward the the carver, and the inside uppermost. A *leg of veal*, with the inside up, and the thick end toward the right hand. A *leg of*

mutton or *lamb* in the same way. A *fore-quarter of lamb* or a *breast of veal*, with the outside up and the thick edge toward the carver. A *ham*, with the outside up, and the thick end toward the right hand. A *turkey* or *goose* upon the back, with the neck toward the left hand. *Fowls* on the back, and if there are more than one, with the legs toward the carver.

The sharpness of the breast bone, which is a defect in the appearance of a fowl on the table, may be remedied in the following way: When preparing it to be cooked, take a small sharp knife, and passing it up the body, cut off the little slender bones which join the "hug-me-close" to the side. (This is the bone on each side of the neck of a fowl.) Then push down the breast bone by pressing heavily upon it. A little practice will make this easy. The appearance of a fowl when on the table depends much upon its having been handsomely skewered. (———.)

SAUCES, GRAVIES, Etc.

DRAWN BUTTER.

Beat one cup of butter and two tablespoonfuls of flour to a cream, and pour over this one pint of boiling water. Set on the fire and let it come to a boil, but *do not* boil. Serve immediately. MRS. J. H. W.

EGG SAUCE.

Chop up two hard boiled eggs, and stir into drawn butter. W.

OYSTER SAUCE.

Set a basin on the fire with half a pint of oysters and one pint of boiling water. Let them boil three minutes, and then

stir in half a cup of butter beaten to a cream, with two tablespoonfuls of flour. Let this come to a boil and serve. L.

CELERY SAUCE.

Chop fine two heads of celery, and boil one hour. At the end of that time have about one and a half pints of water with it, and stir in two tablespoonfuls of flour, wet with cold water. Boil this ten minutes, and then stir in two tablespoonfuls of butter. Season with pepper and salt, and serve. H.

MINT SAUCE.—(For Roast Lamb.)

Chop fine half a cup of mint and add a cup of vinegar and a tablespoon of sugar. L.

TOMATO SAUCE.

Two gallons of green tomatoes sliced; two quarts of vinegar; one quart of sugar; two tablespoons of salt; two of white mustard; two of black pepper and one of ground allspice. Boil slowly two hours. Then put in stone jars, and it is ready for use at any time. It will keep very well.

Miss Emma Green.

PARSLEY SAUCE.

Make drawn butter. Dip a bunch of parsley into boiling water, cut it fine and stir into the drawn butter.

TO KEEP PARSLEY GREEN.

Plunge the parsley into saleratus water and dry for winter use. Mrs. J. M. Berry.

CHILI SAUCE.—For Cold Meats.

Twenty-seven ripe tomatoes; 5 green peppers; 3 onions; 3¾ cups of vinegar; 1½ of sugar; 3 tablespoons of salt; 1½ of cloves, cinnamon and allspice. Cook all together 20 minutes.

Miss M. F. Roome.

CRANBERRY SAUCE.

Pick and wash the cranberries and put in the preserving kettle with half a pint of water on each quart of berries. Put

sugar over the berries, allowing a pint of sugar to a quart of berries. Set on the fire and stew about half an hour. Stir often to prevent burning. They will not need straining and will preserve their rich color, cooked in this way. Less sugar may be used if you do not wish them very rich. (———.)

ROAST MEAT GRAVY.

Skim all the fat from the gravy. Add half a cup of boiling water, if there is about that amount in the pan. Mix one teaspoonful of *browned* flour with cold water, enough to make a thin paste. Stir this into the boiling gravy. Season with salt and pepper. Strain and serve. (———.)

ROAST POULTRY GRAVY.

Boil the heart, gizzard, liver and neck in two quarts of water two hours. Then take them up, chop finely and put them back in the water again. Thicken with one tablespoonful of flour wet with cold water. Season with salt and pepper. Let this simmer one hour longer, and when you dish the poultry, turn the drippings into this gravy. Boil up once and send to the table. *

BAKED DRESSING.

Half loaf of stale bread; 3 pints of milk; 3 eggs. Break the bread into the milk and allow it to stand on the back of the stove until thoroughly soaked. Then beat with a fork until fine, add the eggs, with salt and pepper to taste, and butter half the size of an egg. Bake about half an hour. To be eaten with poultry or roasts. MRS. MARTIN R. ROOME.

TO BROWN FLOUR.

It is well to brown a quart of flour at once. Spread upon a tin plate and set in the stove or on the top. Stir it often, lest it should burn. When it is a light brown all through put it into a jar or wide-mouthed bottle. Shake up every few days to keep it light and prevent lumping. W.

CATSUPS AND PICKLES.

TOMATO CATSUP.—No. 1.

Take 1 bushel ripe tomatoes and boil them in a porcelain or tin kettle until they are soft. Squeeze them first through a colander, then through a wire sieve. Put the juice into the kettle, boil down one quarter and add 2 qts. cider-vinegar, ½ pt. salt, 2 oz. cloves, ¼ lb. allspice, ½ oz. cayenne pepper, 3 tablespoons black pepper, 1 dozen onions cut fine. Mix and boil till reduced to the thickness you wish. Bottle without straining.

MRS. W. ROOME.

TOMATO CATSUP.—No. 2.

One peck of tomatoes. Boil a few minutes until the skin separates from the pulp. Then strain and add 1 qt. of vinegar with salt to taste ; a scant teaspoon of cayenne pepper and 1 oz. of whole cloves. Boil slowly from seven to ten hours, or until quite thick. Tie the cloves in a cloth.

MRS. MUNSON VAN NESS.

TOMATO CHOW-CHOW.—No. 1.

One peck of green tomatoes ; one dozen onions. Chop fine together, sprinkle over it one pint of salt and let it stand over night. Then drain off the brine, put in a kettle, cover with vinegar, add two pounds of brown sugar, half cup of mustard, two tablespoons of cinnamon, one of cloves, one of allspice and one of pepper. Cook slowly two hours. Pack in glass cans.

MRS. S. S. SLINGERLAND.

TOMATO CHOW-CHOW.—No. 2.

Half bushel of green tomatoes ; one dozen onions ; half dozen green peppers. Chop all very fine and sprinkle one pint

of salt over them and let them stand over night. In the morning drain off the brine and cover with equal parts of vinegar and water. Boil slowly one hour, then drain again. Take two tablespoons of cinnamon, and one each of allspice, pepper and cloves ; half cup of white mustard, two pounds of brown sugar and one gallon of vinegar. Pour the mixture boiling hot over the tomatoes, stirring well. Put in jars and cover tight.

Mrs. Lucas M. Ryerson.

TOMATO BUTTER.

Twelve pounds ripe tomatoes, peeled and boiled till thick. Then add four pounds brown sugar, one tablespoon of salt, one of ground cloves, two of cinnamon and one pint of good vinegar. Then boil them till quite thick.

Miss M. F. Van Houten.

To prevent scum from rising on pickles, put a small piece of horseradish in the jar. M. F. V.

PICKLED TOMATOES.—Very Nice.

One peck of green tomatoes cut in thin slices ; one cup of salt sprinkled through them. Let them stand over night. In the morning squeeze off the juice. Take three green peppers chopped fine, ten large onions sliced, half cup of white mustard seed, one pound of sugar and one cup of molasses. Sprinkle all of these through the tomatoes in a kettle and cover with vinegar. Simmer or boil slowly one hour or more, covered closely with a dish. Put in a stone jar for use.

Mrs. D. N. Jacobus.

CHOW-CHOW.

Two quarts of green tomatoes, one head of cabbage, two dozen cucumber pickles, two small or one large cauliflower, four large green peppers, without seeds, one quart of white onions, one quart of string beans, one-quarter pound of ground mustard, two ounces of white mustard seed. Salt to taste and vinegar. Simmer until sufficiently cooked. J. V. R. R.

PICKLED ONIONS.

Take over a quart of small white or yellow onions. Peel off the outer skins. Make a brine of boiling water and salt to float an egg ; pour it over the onions and let them stand over night. In the morning drain, and having scalded a pint of vinegar with a broken nutmeg and a few blades of mace, pour it over the onions hot. Put in a quart can or bottle and seal. They will be ready for use in a week.

Miss H. A. Morehouse.

BLACKBERRY PICKLES.

Three and a half pounds sugar, one quart vinegar, one ounce unground cinnamon, one ounce unground cloves, ten pounds blackberries. Heat the sugar, vinegar and spice; cook the berries until done, then skim them out. Boil the syrup down *quite rich.* Mrs. Ida R. DeMott.

SPICED GRAPES.

Seven pounds grapes, three and a half pounds sugar, one pint vinegar, one teaspoon cloves, two teaspoons cinnamon. Pulp the grapes, heat and strain through the colander to remove the seeds. Boil until quite tender, and skim. Then add the other ingredients and boil until quite thick. It will keep well in glass cans that will not do for other fruit. Very good with cold meats. Mrs. D. N. J.

PLAIN CUCUMBER PICKLES.—Canned.

Put the small cucumbers to soak for twenty-four hours in salt and water that will bear an egg. Then take them out and wash them off. Put them in a porcelain kettle and cover with vinegar and water in equal quantities. Stand on the back of the stove for half a day, at no time allowing the liquor to get so warm you cannot bear the finger in. Then pack tightly in fruit jars, adding one teaspoon of mustard seed, and half of a long red pepper to a quart jar. Stand the jars near the stove to keep warm while you boil the kettle half full of vinegar

diluted with water. Pour this into the jar, filling them very full, and seal immediately. Care must be taken not to have them too sour. MRS. M. R. R.

PEPPER HASH.

Take one large head of cabbage, six green peppers and twenty medium sized cucumbers. Chop the cabbage very fine; sprinkle six ounces of salt over it and let it stand over night. Chop it all very fine, adding one teaspoonful of celery seed and one ounce of English mustard seed. Cover the whole with vinegar. MRS. ALICE VAN SAUN.

PICKLED FRUIT.

Five pounds fruit, two pounds sugar, one pint vinegar, one ounce cloves, quarter ounce mace, one ounce cinnamon bark. Boil the sugar and spice in the vinegar. Pour it boiling hot on the fruit, then pour it off. Boil it for six successive days; the last time put the fruit in and let it come to a boil. Pears and quinces must be boiled soft before pickling.

MRS. N. J. DOREMUS.

FRENCH PICKLES.

One peck of green tomatoes, six large onions sliced. Lay them in a jar or pan. Sprinkle a cup of salt over them. Let them stand over night and drain off in the morning. Boil them in two quarts of water and one quart of vinegar fifteen or twenty minutes; then drain in a colander. Take four quarts of vinegar, two pounds of brown sugar, half a pound of white mustard seed, two tablespoons of black mustard seed and two tablespoons of cinnamon. MISS J. M. VAN SAUN.

PICKLED NASTURTIUMS.

Gather the seeds while green and let them lie a few days; then throw them into vinegar. They need no spice except a little salt, being themselves sufficiently spicy. Boil the vinegar and pour on them. They are considered by many better than capers, and are much like them. They should be kept six months, covered close, before they are used. W.

PICKLED WALNUTS.

Gather them between the twenty-fifth and thirtieth of June. Make a brine of boiled salt and water strong enough to bear an egg after it is cold. Skim while it boils. Pour it on the nuts and let them lie in it for twelve days. Then drain them, lay them in a jar and pour over them the best cider vinegar boiled with pepper-corns, cloves, allspice, mustard, ginger, mace and horse-radish. This should be cooled before it is poured on. Cover close, and keep them a year before using. The vinegar becomes an excellent catsup, by many persons preferred to any other. H.

SALADS.

CHICKEN SALAD—No. 1.

Two chickens. Boil till very tender, and skin and cut up in small squares with a pair of scissors. Two heads of lettuce; after washing, dry with a napkin. A layer of chicken, then a few pieces of lettuce; then sprinkle a little vinegar from the bottle of capers, also a few capers and olives, and so on till the dish is filled; each layer, pouring on the dressing.

Dressing.—Yolks of two eggs; a very little cayenne pepper and salt; ½ of a large bottle of olive oil; ¼ cruet of vinegar. Beat the yolks and add first the oil and then the vinegar a little at a time until stiff. This dressing must be stirred all one way. R.

CHICKEN SALAD.—No. 2.

Mince finely the white meat of a chicken previously well boiled. Take blanched crisp celery and chop fine. With one measure of chicken put two of celery, or if celery is not plenty, one measure each of celery and finely chopped cabbage.

Dressing.—Rub the yolks of two or three hard boiled eggs smooth ; to each yolk put half a teaspoon of oil and half a teacup of vinegar. Mix the chicken and celery just before it is to be served ; pour on the dressing ; cut the boiled whites of the eggs in rings and lay on the top, garnishing also with the smaller leaves of celery and parsley. MRS. W. R.

LOBSTER SALAD.

One can of lobster ; one bunch of celery ; one teaspoonful each of black pepper, red pepper, mustard, and two of vinegar, with the yolks of two eggs boiled hard. J. M. V. S.

CHICKEN OR LOBSTER SALAD.

Half a bottle of Geirster's olive oil ; four eggs, yolks and whites beaten separately ; half a cup of vinegar ; salt, pepper and mustard to taste. Beat the yolks of the eggs thoroughly ; add the oil, a teaspoonful at a time, stirring it in gradually. Continue until it becomes thick ; then add salt, dry mustard, and pepper. Add the vinegar ; and lastly the whites beaten to a stiff froth. Beat well after adding the whites. MRS. C. W. MANDEVILLE.

DUTCH SAUCE FOR LETTUCE.

Cut some fat salt ham in small pieces and fry brown. Beat up an egg with two tablespoonfuls of flour in a quart bowl ; fill the bowl nearly full with vinegar and water ; pour it into the pan and stir until it boils. To be eaten warm, not hot. MRS. G. R.

CABBAGE SALAD.

One head of fine white cabbage, minced fine ; three hard boiled eggs ; two tablespoons of salad oil ; two tablespoons of white sugar ; one teaspoon of salt ; one teaspoon of pepper ; one teaspoon of made mustard ; one teacup of vinegar. Mix as for lettuce and pour upon the chopped cabbage. Cut the eggs in slices and lay over the top.

MRS. AUSTIN DOREMUS.

POTATO SALAD.—Nice for Supper.

Chop fine one onion; add twelve cold boiled potatoes. When quite fine, place in a dish; melt one tablespoonful of butter and pour over it. Salt, pepper, vinegar, etc., at table to suit taste. Mrs. S. S. Slingerland.

A good dressing or sauce for almost every kind of salad or fish is made by taking the yolks of two boiled eggs, mash them with a little mustard and oil (or melted butter), and a little sugar and salt, adding about three tablespoonfuls of vinegar. Mrs. W. R.

VEGETABLES.

All green vegetables must be washed thoroughly in cold water and then dropped into water which has been salted and is just beginning to boil. The time of boiling green vegetables depends very much upon their age and how long they have been gathered, the younger and fresher the more quickly they are cooked.

TIME-TABLE FOR COOKING VEGETABLES.

Potatoes, boiled	30 minutes.
" baked	45 "
Squash, boiled	25 "
" baked	45 "
Green peas, boiled	20 to 40 "
Shelled beans, "	60 "
String " "	1 to 2 hours.
Green corn	25 to 60 minutes.
Asparagus	15 to 30 "

Spinach	1 to	2	hours.
Tomatoes (fresh)		1	"
" (canned)		½	"
Onions	1 to	2	"
Beet Greens		1	"
Cabbage	¾ to	2	"
Cauliflower	1 to	2	"
Parsnips	"		
Carrots	"		

POTATO PUFF.

Boil and mash four good-sized potatoes; then add one quart of milk, two eggs, flour enough for a stiff batter, three teaspoons of baking powder, or one half teaspoon of soda, and a little salt. To be dropped with a spoon in boiling lard. Serve hot. MISS IDA DOREMUS.

SARATOGA POTATOES.

Pare and slice some raw potatoes *very* thin. Lay them in cold water for half an hour; wipe dry between two cloths, spreading them on one and pressing the other upon them. Have ready in a frying-pan some boiling lard; fry a light brown; take from the pan as soon as brown, with a perforated skimmer; put in the colander and shake for an instant; sprinkle with salt, and serve.

Potatoes are very much improved by standing in cold water an hour before boiling. MRS. G. R.

TO COOK GREEN BEANS IN AN HOUR.

Cut, and put in the pot with three-fourths of a cup of butter; let steam half an hour, then cover with water and cook half an hour. MRS. T. RYERSON.

STEWED ASPARAGUS.

Cut the asparagus in lengths of not quite two inches; put them in boiling water, with salt, pepper and vinegar. Cook until soft. MISS C. VAN NESS.

SCALLOPED ONIONS.

Six large onions, sliced and cooked half an hour. Butter a baking dish well and throw fine bread crumbs about it until they adhere on all sides. Have a bowl of bread crumbs ready, seasoned with butter, pepper and salt ; cover the bottom of the dish with onions ; sprinkle crumbs over them and small pieces of butter ; then another layer of onions, covered in the same way, until the dish is full. Cover the last layer rather more thickly with crumbs, add one cup of milk, and bake until nicely browned. MRS. M. E. DOREMUS.

TO BOIL MACARONI.

Boil about 20 minutes in plenty of water, stirring constantly ; take from the fire and strain through a colander ; then add three small onions and tomato, previously cooked ; boil all together about ten minutes ; add a lump of butter, and season to taste. J. V. R. R.

CORN FRITTERS.

Four ears of corn, two eggs, two tablespoons of corn-starch or flour, one teaspoon of salt and sugar. (———.)

AUNTY'S CORN CAKES.

One dozen ears sweet corn that is not too young. Cut the kernels by drawing a knife through each row on the cob ; then scrape it out ; add one egg, well beaten, with flour enough to thicken. Salt to taste. Fry in cakes, with butter and lard. MISS EMILY SLINGERLAND.

PARSNIP OYSTERS.

Boil the parsnips until tender and mash well. To a pint of parsnips add a tablespoonful of butter, two well-beaten eggs, salt and pepper to taste ; add flour enough to hold the mixture together. Make into small flat balls. Fry in butter till brown. MRS. H. JULIUS SMITH.

MACARONI WITH CHEESE.

Boil half pound of macaroni in salted water sufficient to cover ; when tender drain off. Put half of the macaroni

in a small pudding-dish, cover with a layer of grated cheese, a little salt, pepper and bits of butter. Put in the remainder of the macaroni and proceed in the same manner. Beat two eggs light and add one and one-half cups of milk; pour over and bake till brown, or about 30 minutes. MRS. M. R. R.

ARTIFICIAL OYSTERS.

Ten ears of green corn, grated. To a pint of corn, add one egg, one half cup of butter, one small cup of flour, a little salt and pepper. Fry in small cakes. When eaten, butter well.

MISS M. F. ROOME.

GREEN CORN PATTIES.

Grate as much corn as will make one pint; add one teacupful of flour, one of butter, one egg, pepper and salt to taste. If too thick, add a little milk. Fry in butter.

MRS. GEO. DEMAREST.

MACARONI PUDDING.—WITH MEATS.

Simmer one-quarter pound of macaroni in water until it is tender. Strain off the water and add a pint of milk or cream, one ounce of grated cheese and salt. Mix well together, and strew over the top two ounces of grated cheese and crumbs of bread. In baking, brown it well on the top. It will bake in a quick oven in half an hour. MRS. W. R.

BROWNED OR FRIED TOMATOES.

Select nice large tomatoes which will cut nicely in two pieces; flour them and place them, skin side down in a frying-pan in which a small quantity of lard has been melted. Sprinkle them with salt and pepper. When they have browned on one side turn them carefully and let them brown again. Serve hot. W. J.

VEGETABLES AND SAUCES FOR DIFFERENT MEATS.

Potatoes are good with all meats. With fowls they are nicest mashed. Sweet potatoes are most appropriate with

roast meats, as also are onions, winter squash, cucumbers and asparagus.

Carrots, parsnips, turnips, greens and cabbage are eaten with boiled meats, and corn, beats, peas and beans are appropriate with either boiled or roasted meat. Mashed turnips are good with roasted pork and with boiled meats.

Tomatoes are good with every kind of meat, but especially with roasts. Apple sauce with roast pork; cranberry sauce with beef, fowls, veal, and ham; currant jelly is most appropriate with roast mutton. Pickles are good with all roast meats, and capers or nasturtiums with boiled lamb or mutton. Horse radish and lemons are excellent with veal.

Among the *little* things which are worthy the attention of the housekeeper is that of having the dinner served *hot.* It is often the case that a well-cooked dinner loses much of its excellence by want of care in this particular. All the meat and vegetable dishes should be heated, and in winter the plates should also be warmed. (———.)

EGGS.

EGG ON TOAST.

Brown a slice of bread nicely over the coals; while doing this, break an egg into boiling water slightly salted, and let it stand over the fire till the white hardens; butter the toast; take up the egg with a skimmer. Lay on toast, dust with pepper, salt and bits of butter, and serve while hot.

Miss Emeline Doremus.

POACHED EGGS.

The eggs should be *fresh.* Have the boiling water in a shallow pan, break the eggs separately in a saucer and slip gently into the boiling water; when all are in the water place the pan over the fire until the white of each is perfectly set; remove with a slicer, and lay on buttered toast or broiled ham.

Mrs. J. C. Christie.

FRICASSEED EGGS.

Boil eggs hard; cut them in two, lengthwise; dispose neatly on a hot dish with the yolks uppermost; pour over them simple drawn butter. Ornament with parsley or any other green you may happen to have.

Mrs. M. E. Doremus.

SALAD EGGS.

Take twelve eggs and boil half an hour. Then plunge them into cold water, as the shells will then peel off more readily. Put again into cold water to prevent discoloration. Cut them in halves. Mash the yolk into a fine powder, season according to taste with vinegar, pepper, salt, mustard and oil or melted butter. A pinch of cayenne pepper is an improve-

ment for some palates. Mix all to the consistency of a smooth stiff paste. When ready for use, fill the halves with the dressing, and garnish with parsley or imbed in a dish of lettuce.

Miss J. M. Van Saun.

OMELETTE.—No. 1.

Six eggs. Beat the yolks separately, adding to them one teacup of milk, pepper and salt. Beat the whites very light, stir quickly through the yolks, and turn into a well greased and hot frying-pan. Mrs. S. Stiles.

OMELETTE.—No. 2.

Five eggs; one teaspoon of flour; half cup of milk; a little salt; one tablespoon of butter. Miss M. F. Roome.

OMELETTE.—No. 3.

Six eggs; one cup of milk; one tablespoon of flour; a pinch of salt. Beat the whites and yolks separately. Mix the flour, milk and salt. Add the yolks and then the whites. Have a buttered spider very hot. Pour in and bake in a quick oven five minutes. A perfect omelette. Mrs. Nichols.

Ham, mushroom, lobster, chicken and all kinds of omelettes are made by chopping up the meat and laying it between the folds before dishing.

BREAD, BISCUITS, Etc.

"Give us this day our daily bread!"

There is no article of food of so great importance to the health, comfort and happiness of the family as bread. *Make it perfect.*

GOOD YEAST FOR BREAD.—No. 1.

Six potatoes, boiled in a gallon of water with a handful of hops tied in a bag. Put in a jar half a cup of flour; when the potatoes are done, pour the water over it and add the potatoes when mashed. When luke-warm, add a cup of yeast; when cold, half cup of sugar, quarter cup of salt and a tablespoonful of ginger. MRS. H. J. SMITH.

YEAST.—No. 2.

One handful of hops; two quarts of water; boil together; strain and add two tablespoons of salt, one teacup of sugar and six medium-sized potatoes, well grated. Boil all together until cooked; let cool sufficiently to mix in one teacup of yeast; then let stand in a warm place to rise. M. J. D.

POTATO YEAST.

Boil twelve potatoes; to the water in which they were boiled add enough to make two quarts. When lukewarm, add two yeast cakes or two cups of yeast, two tablespoonfuls of the salt and two of sugar. Stir well and set in a warm place to rise. When light, bottle and cork, and put in a cool place.

MISS A. E. GRAHAM.

HOP YEAST.

Take two handfuls hops and pour over it two quarts hot water. Let it steep half an hour. Have ready in a stone jar, two spoonfuls wheat flour, two of brown sugar and one of salt. On this pour the hot tea, stirring briskly to keep from getting lumpy. Then stand it in a warm place to rise, previously adding half a teacup of yeast. Stir often, and when light put it in a stone jug and keep in the cellar.

Miss C. V.

PURE BAKING POWDER.

Half pound of cream tartar ; quarter pound of soda ; over quarter pound of corn starch. Mix and sift thoroughly. Put in tin boxes and keep in a dry place.

Miss H. A. Morehouse.

BREAD.

Boil eight potatoes in one quart of water. One large spoon of flour rubbed fine through the potatoes. When cool, add half a yeast cake and one teaspoon of sugar. Let this stand until it is light. Then rub a small piece of lard through the flour and mix.

BREAD.

One quart milk ; one quart water. Put in a pan as much flour as would be required for these ; rub in the flour a large tablespoon of lard, a handful of salt and a handful of sugar. Then add the milk and water and two yeast cakes (dissolved). Stir with a spoon until stiff enough to knead with the hand ; knead thoroughly until smooth ; then let stand over night. If risen enough in the morning, knead and let rise again. When risen knead again and set down to rise a second time. Then put in pans and let rise again. Finally put in the oven and bake. If, when the bread is baked, the crust is hard, spread butter over the top and cover over. A good hot oven is required.

Belle and Flora Van Cleef.

RYE BREAD.

Make a sponge of soft yeast and wheat flour—the same as for wheat bread. When light, having boiled some potatoes, mash and strain through a colander. Add milk sufficient to make as many loaves as you wish, and a little salt. Mould and put in pans to rise. When very light, bake in a hot oven about forty-five minutes. MRS. G. R.

GRAHAM BREAD.

One yeast cake; six potatoes, medium size, boiled in one quart of water. Mash the potatoes and take three cups of the water in which they were boiled; five cups of Graham flour stirred in the water. Mix yeast cake, water and flour and let it stand until light; then knead stiff with wheat flour adding a little salt. This quantity will make two loaves. Bake one hour with a gentle heat. MRS. JACOB DEBOW.

BROWN BREAD.

One cup of Indian meal; one cup of rye flour; a half cup of molasses; one teaspoonful of saleratus and a little salt. Steam three hours. MRS. H. J. SMITH.

UNION BREAD.

Half cup sugar, two eggs, one pint milk, four cups flour, two teaspoons soda, four teaspoons cream tartar.

MRS. J. T. V. N.

BISCUIT.

One quart of sifted flour; one tablespoonful of lard; half teaspoonful of salt; two teaspoonfuls of baking powder. Mix well together. Add sufficient milk to form a very soft dough. Knead as little as possible and bake immediately in a quick oven. MISS. C. VAN NESS.

RAISED BISCUIT.—No. 1.

One quart of sifted flour; a lump of butter the size of a black walnut. Stir into the flour the same as in making pastry. When well stirred, add one cup of milk and one of

sweet cream. Add a little salt, and, if desired, a half cup of sugar. Mix in the evening as for bread and let rise. In the morning shape them with the hands and let rise. Then bake.

Mrs. P. H. Mandeville.

RAISED BISCUIT.—No. 2.

One quart of milk boiled at night; let it stand and cool; then stir the sponge and add the yeast. In the morning add one cup of butter, one tablespoon of sugar, a little salt, half teaspoon of soda. Knead and let stand to rise. Mould and put in the tins. Set down again for the second rising. Bake in a moderate oven.

Mrs. J. A. Slingerland.

TEA BISCUITS.—No. 1.

One quart of sifted flour; a pinch of salt, three teaspoonfuls of baking powder, one small handful of sugar. Mix lightly through the flour, rub a large teaspoonful of lard through the dry mixture, mix with sweet milk or water, the colder the better. Roll out soft to thickness of about one-third of an inch; cut in squares. Bake in a really hot oven.

Belle and Flora Van Cleef.

TEA BISCUITS.—No. 2.

Four cups flour: four teaspoonfuls Royal baking powder; half cup lard; one teaspoonful sugar and one of salt. Sift the salt, sugar and powder together. Rub the lard through the flour until smooth. Add milk enough to form a smooth consistent dough. Roll it out to the thickness of half an inch. Cut with a small round cutter. Bake in a very hot oven.

Miss Annie E. Cooper.

GRAHAM BISCUITS.

Take one quart milk, butter the size of an egg, three tablespoons of sugar, two of baker's yeast, and a pinch of salt; white flour to make it the consistency of batter cakes. Add as much Graham flour as you can stir in with a spoon. Set away till morning. Then take a lump of dough the size of

an egg; roll lightly between the palms of your hands. Put in a pan and let rise until very light, and bake in a moderate oven. MRS. R. R.

DUTCH DRIED BISCUITS.

One quart of milk, three-quarters of a pound of butter, four eggs, flour to knead soft enough to roll out. Mix well together. Allow to rise and become very light. Then make into biscuits and let them rise the second time, placing one on the other, two deep, with a little butter spread between. When baked, separate them. Place them in pans, set them in a moderate oven and let them dry hard.

MRS. NATHAN DEMOTT.

OLD-FASHIONED DRIED BISCUIT.

One quart of milk. three-quarters of a pound of butter, four eggs, one bowl of sponge. Knead soft enough to roll out, and let them stand to rise. Have ready a well buttered pan, placing a layer of the biscuit in, rub over them a little butter, then another layer, and bake immediately. When done, separate the layers and put them in a partly cooled oven to dry. After thorough drying they may be eaten for dinner with milk, or simply dipped in cold water and spread with butter, for supper. MRS. C. DOREMUS.

ROLLS.

One pint milk, one cup yeast. Set over night. In the morning take one egg and half a cup of butter and mix in a stiff dough. Set to rise. Let it get very light, then mould and set to rise again. When light bake twenty minutes.

MRS. J. R. EVANS.

BREAKFAST ROLLS.

One pint sweet milk; half cup of sugar; one tablespoon of butter; one teaspoon of salt; two eggs; one compressed yeast cake. MISS J. M. VAN SAUN.

DELICIOUS ROLLS.

One half teacup of butter; one pound of flour; one half teacup of yeast; a little salt and enough milk to make a good dough. Let it set in a warm place two hours. Bake in a hot oven. MISS K. D. K.

BUTTER ROLLS.

One pint of sweet milk; one tablespoonful of lard; a little sugar. Scald the milk with the lard. Three pints of flour; half cup of yeast. Set to rise in a warm place. When ready knead and let it rise again. Then put it on the board and shape into rolls. MRS. H. J. S.

RUSK.—No. 1.

Nine ounces of butter; one and a quarter pounds of sugar; five eggs; one quart of sweet milk; half teaspoon of soda; one cup of yeast. Mix it all together and let it rise over night. Stir with a spoon as stiff as you can. In the morning add more flour and knead. MRS. W. BAXTER.

RUSK—No. 2.

One pint of milk; one teacup of yeast. Mix it thin. When light, add twelve ounces of sugar, ten ounces of butter, four eggs, flour sufficient to make it as stiff as bread. When risen the second time, cut as biscuit, then bake.

MRS. R. ALYEA.

SWEET RUSKS.

Two cups of sugar; one cup of butter; one pint of sweet milk; two eggs; one bowl of sponge.

MRS. C. A. RYERSON.

BREAKFAST RUSKS.

Four cups of flour; half cup of white sugar; one cup of milk; two eggs; two teaspoons of baking powder. Beat the eggs and sugar together, add the milk, sift the baking powder into the flour and stir all together. Bake in a shallow pan in a quick oven. MRS. R. R.

CORN BREAD.—No. 1.

Two mixing spoons of flour; three of Indian meal; one egg; three teaspoons of baking powder; salt and molasses to taste.

Mrs. S. DeMott.

CORN BREAD.—No. 2.

Two teacups each of flour, meal and sour milk; one egg; one tablespoon each of melted lard, molasses and salt; one teaspoonful of saleratus. Mrs. C. W. Mandeville.

CORN BREAD.—No. 3.

Three cups of corn meal, one and a half cups of flour, the same of sweet milk, five eggs, four teaspoons of baking powder, a little sugar. Mrs. B. H. Brown.

CORN BREAD—No. 4.

Two cups corn meal; one cup wheat flour; one pint sour milk; two teaspoons saleratus, mixed in half the wheat flour; one teaspoon salt; one gill molasses; a small lump of butter. Bake from thirty-five to forty minutes.

Mrs. N. Doremus.

CORN BREAD.—No. 5.

Two cups wheat flour, two cups corn meal, two cups sweet milk, two eggs, half cup sugar, one large tablespoon butter, two teaspoons Royal Baking powder, a little salt.

Mary S. Ryerson.

MISSISSIPPI CORN BREAD.

One pint Indian meal; one pint buttermilk; two eggs; one teaspoon soda; two tablespoons butter and a little salt.

A. E. Graham.

JOHNNY CAKE.—Very Nice.

Three cups of sour milk; three cups of corn meal; three tablespoons of molasses; one egg; one teaspoon of saleratus; a little flour; salt. Mrs. H. J. S.

JOHNNY CAKE.—No. 2.

One quart each of wheat flour, Indian meal and buttermilk; one cup of molasses; one dessert spoon of baking soda, and a little salt. Mrs. L. L. R.

WAFFLES, MUFFINS, Etc.

WAFFLES.—No. 1.

One quart of milk, quarter pound of butter, three eggs, three teaspoons of baking powder. MRS. N. DEMOTT.

WAFFLES.—No. 2.

One quart of sweet milk, four eggs, half pound of shortening (butter and lard) ; one pint of yeast. Mix all well together and let rise. If mixed in the morning, will be light for tea. Grease a waffle iron, put the batter in and bake on top of the stove.

WAFFLES.—No. 3.

One quart of milk, four eggs, half pound of butter, half a compressed yeast cake. Mix as stiff as pancakes.

J. M. V. S.

SOFT WAFFLES.

Three eggs; two quarts sweet milk ; half pound butter ; two tablespoons soda, a little salt. Mix in a thin batter and bake in a waffle-iron. Then heat together half a pound of butter and one quart of milk. Pour over and sprinkle with sugar.

MRS. L. M. RYERSON.

MUFFINS.—No. 1.

One quart of sweet milk ; one quarter pound of butter ; four eggs; flour enough to make a stiff batter ; one teacup of yeast. M. J. D.

MUFFINS.—No. 2.

One pint of sweet milk, two eggs, three cups of flour and three teaspoonfuls of baking powder. MRS. J. R. E.

CORN MEAL MUFFINS.—No. 1.

Two cups of corn flour; two of wheat flour; four eggs. Set to rise over night if intended for breakfast; if for supper, set sponge at one o'clock. Salt; two tablespoons of N. O. molasses; one yeast cake, sweet milk, lastly the eggs. Bake in well greased rings on a griddle. Brown on both sides.

Mrs. Jacob DeBow.

CORN MEAL MUFFINS.—No. 2.

Mix together in a sieve and rub through it a teacupful of corn meal, twice as much flour, one-third of a cupful of sugar, a teaspoonful of salt, and three teaspoonfuls of baking powder; two tablespoonfuls of butter in a cup. Set the cup in a basin of hot water and while the butter is melting, beat three eggs very light and add a large cupful of milk. This mixture is poured upon the dry ingredients, beating well all the while, the melted butter is added and the mixture poured into muffin pans.

Mrs. J. J. Ball.

CORN MEAL MUFFINS.—No. 3.

Two cups of Indian meal, one cup of wheat flour, two and a half cups of loppered milk, half cup of sugar, half cup of lard, three eggs, two teaspoonfuls of salt, one teaspoonful of soda. Bake immediately in muffin rings. To be eaten hot.

Miss C. V.

GRAHAM MUFFINS.—No. 1.

One quart of Graham flour; two tablespoons of sugar; two eggs; half tablespoon of butter; one tablespoon of baking powder; a little salt. Moisten and mix thoroughly with a little milk. Bake in patty-pans, at once, in a quick oven.

Mrs. G. D.

GRAHAM MUFFINS.—No. 2.

One pint of sweet milk; two eggs; one tablespoon of lard; one large mixing-spoon of sugar; one teaspoon of soda; two teaspoons of cream tartar; flour enough for a thin batter.

Mrs. S. DeMott.

RICE MUFFINS.

One cup of cold boiled rice ; one pint of flour ; two eggs; one quart of milk ; one tablespoon of butter ; a little salt. Beat hard. Bake quick. Mrs. J. G. Ryerson.

GRAHAM GEMS.—No. 1.

One cup of warm water ; one egg ; two tablespoons of molasses ; one half teaspoon of soda ; salt ; half a compressed yeast-cake ; flour for rather thick batter.

Miss J. M. Van Saun.

GRAHAM GEMS.– No. 2.

Take one quart of Graham flour—of fine flour of the entire wheat. Stir in it cold water, or milk and water, half and half, till you have a batter that will drop from the spoon and not run. Stir very thoroughly. The gems are best baked in cast-iron gem-pans. Heat the pans in the oven, grease slightly and drop the batter in the hot pans. Bake in a quick oven. Miss H. A. Morehouse.

DROP SHORT-CAKE.

One pint of thick milk ; three eggs ; one teaspoon of soda ; a small piece of butter, the size of an egg ; a little salt ; flour enough to make good batter.

Mrs. C. A. Ryerson.

STRAWBERRY SHORT-CAKE.

One cup of powdered sugar ; one tablespoon of butter rubbed into the sugar ; three eggs ; one heaping cup of prepared flour ; two tablespoons of sweet cream. Bake in jelly-cake tins ; when quite cold lay between the cakes nearly a quart of berries. Sprinkle each layer lightly with powdered sugar and strew the same thickly over the upper cake. Eat while fresh. Miss Mary Simkins.

SOFT SHORT-CAKE.

Three eggs ; one pint of sour cream ; one teaspoon of baking-soda ; salt ; stir very stiff ; bake on griddle.

Mrs. T. R.

STRAWBERRY OR PEACH SHORT-CAKE.

Three eggs ; one cup of sugar ; two cups of sifted flour; six tablespoonfuls of cream ; one teaspoonful of soda and two of cream-tartar or three (heaping) of baking-powder.

Bake in two jelly-tins, and when you are ready to put them on the table split them and spread each half with strawberries or peaches, sprinkle sugar over them and a little cream. Then put the top on and cover with the same.

Miss A. Jones.

STRAWBERRY SHORT-CAKE.

Two cups of thick milk; half cup of lard; one teaspoonful of saleratus, and a little salt sifted through the flour. Knead soft ; roll and bake in jelly-tins. Put a layer of strawberries between and sprinkle with white sugar. Serve hot with sweet cream. Miss E. Doremus.

STRAWBERRY SHORT-CAKE.

First, prepare the berries in an earthen bowl, then bruise them with a potato masher ; cover with a thick layer of white sugar and set aside until the cake is made.

Take one quart of sifted flour ; half cup of butter ; one egg, well beaten ; three teaspoonfuls of baking-powder and milk enough to make a stiff dough. Knead well and roll out till about one inch thick. Bake till a nice brown. When done turn it out of the pan, run a sharp knife through it and allow it to lie open a few minutes to let the steam escape. Then put the under crust upon a plate ; cover thickly with the berries, dust with powdered sugar, lay on the top crust and pour the juice of the berries around the cake, and you will have a delicious short-cake. Miss A. F. D.

CORN GRIDDLE-CAKES.—Very Fine.

One dozen ears of corn (grated), two eggs, a little salt, one cup of milk, a half cup of butter, one cup of flour.

Mrs. H. J. S.

NICE GRIDDLE CAKES.

Two quarts of flour, a handful of Indian meal, two eggs, a teaspoonful each of salt and soda, one quart of milk.

Mrs. J. R. E.

GERMAN EGG CAKES.

One quart of sweet milk, one-third quart of water, two large potatoes (grated fine), six eggs (beaten very light). Thicken with flour about like griddle cakes or thin batter. Bake in a spider and turn over. Butter and sprinkle with white sugar as fast as you bake. Serve hot. They are delicious for tea or lunch. Miss Emeline Doremus.

WHIGS.

One pint of milk, warmed slightly; one-quarter pound of butter dissolved in the milk; two pounds of flour; four or six eggs, beaten very light; one-half pound of sugar; one teacup of yeast; a little salt. Stir milk, butter and flour together; sugar and eggs last. When light, put in pans and set down to rise. Put in oblong tins, half filled with the batter. Bake fifteen minutes. Mrs. Jacob DeBow.

TEA CAKE.

Three cups of sugar, one of butter, one of milk, two of flour, three eggs, two teaspoons of baking powder, a little salt. Miss M. F. Roome.

PUFFET.—No. 1.

One cup each of light sponge, sugar and sweet milk, half a pound of butter, four eggs, a little allspice. Mix and raise and bake the same as you do bread.

Mrs. E. W. Martin.

PUFFET.—No. 2.

One quart of sweet milk, one pound of sugar, one half pound of butter, three eggs, one teacup of yeast.

M. J. D.

PUFFET.—No. 3.

Two cups of milk, two of sponge, one of butter, half a cup of sugar, two eggs. M. F. V. H.

PUFFET.—No. 4.

A bowl of light sponge, mix with four eggs, one half pound of butter, one quart of milk, one coffee cup of currants and two cups of sugar. Mix quite stiff with a spoon, and when light it is ready to bake. Mrs. A. V. N.

AUNT JANE'S PUFFET.

One quart of milk, four eggs, one half pound of butter, three quarters of a pound of sugar. Set the sponge in half of the milk. Mrs. N. DeMott.

SALLY LUNN.

Pour into a stone pot one pint of sweet milk, a quarter pound of butter, a half cup of yeast, three eggs and salt. Mix in three pints of wheat flour. Let stand until light, then put in long tins and let rise again; after rising the second time it is ready to bake. Mrs. J. DeBow.

PIES.

PIE CRUST.

Proportions. One cup of lard or butter to three of flour. Water to mix. Use a fork in mixing. Add a little extra flour to roll. MRS. J. H. SLINGERLAND.

GOOD COMMON PIE CRUST.

Allow one heaping handful of flour for a pie, with a tablespoonful of lard or butter. (———.)

PUFF PASTE.

Half a pound of butter, half a pound of lard, one and a quarter pounds of flour. Wet half the flour to a paste; mix the other half with the shortening, chopping it fine; do not use your hand; stir together with a silver or wooden spoon. Roll out the paste on the board about a quarter of an inch thick, and add one-third of the mixed flour and shortening; fold the four corners over it and beat out with a rolling-pin till again a quarter of an inch thick. Spread over it one-third more of the shortening, fold over the corners, beat out again, add the remainder of the shortning, beat, roll out and use.

W.

LEMON PIE.—No. 1.

Two soda crackers, two lemons, two eggs, one and a half cups of sugar, one and a half cups of boiling water. Roll the crackers fine, pour on the boiling water, cover with a plate when cold, add the eggs, sugar, grated rind and juice of the lemons. Place between thin crusts and bake about thirty minutes. MRS. G. M. BRUEN.

LEMON PIE.—No. 2.

Two cups of sugar; three of water; three eggs; two tablespoonfuls of corn starch; two lemons.

Miss Silah Van Ness.

LEMON PIE.—No. 3.

Two lemons; yolks of two eggs; one cup of sugar; one coffee cup of cold water; one large slice of bread; two tablespoons of melted butter. When baked, beat the whites of two eggs to a stiff froth; add four tablespoons of sugar; spread over the pie and return to the oven to brown. Miss J. B.

LEMON PIE.—No. 4.

One large lemon; two cups of hot water; two cups of sugar; one and a half tablespoons of corn starch. Boil, and let stand till cold; then grate the lemon in and bake.

Mrs. Hester Van Ness.

LEMON PIE.—Excellent.

Two cups of sugar; three eggs; three lemons; two tablespoons of corn starch mixed with a little cold water; three cups of boiling water stirred in the corn starch. Put the corn starch in a vessel on the stove, stirring it until it begins to thicken; allow this to cool, and add the other ingredients. Bake without upper crust. When done have ready the whites of four eggs, beaten with four tablespoons of powdered sugar to a stiff froth. Flavor the meringue with vanilla.

Miss C. Van Ness.

LEMON MERINGUE PIE.

Grate one and a half lemons, mixing the juice with the grated rind, and one cup of water; one cup of sugar; yolks of two eggs; a piece of butter the size of an egg, and one slice of bread broken fine without the crust. Bake with only an undercrust. When done, beat the whites of the eggs with four tablespoons of sugar and a few drops of lemon juice, and spread over the top. Then return to the oven and brown lightly. This makes one pie. Mrs. P. H. Mandeville.

FROSTED LEMON PIE.

The juice of three lemons, grated rind of one; eight tablespoons of sugar; two tablespoons of melted butter; one cup of sweet cream; the yolks of three eggs; the whites of one. The whites of two eggs and four tablespoons of sugar for frosting. MRS. T. RYERSON.

COCOANUT PIE.—No. 1.

One cocoanut, grated; three pints of milk; five eggs; one and a half cups of sugar. Line three medium-sized dishes with good crust, and fill. Bake in a hot oven.

MRS. G. G. VAN NESS.

COCOANUT PIE.—No. 2.

One grated cocoanut; one quart of milk, using the milk of the cocoanut; simmer the cocoanut and milk fifteen minutes over a moderate fire; then take it off and mix with four tablespoons of sugar, two of melted butter, one small cracker pounded fine, and half a nutmeg. Add, when cool, five eggs beaten to a froth and a wineglass of wine. Turn into deep plates that are lined with nice pastry, and bake immediately in a quick oven. MISS A. JONES.

ORANGE PIE.

One orange; one cup of sugar; butter the size of an egg; two eggs; one and a half cups of milk. Ornament with strips of pastry. MRS. JACOB DEBOW.

CURRANT PIE.—EXCELLENT.

One teacup of mashed currants; one of sugar; one of cream, and one tablespoonful of flour for one pie. Under crust and strips of pastry for the top. MRS. ATNO VAN NESS.

CREAM PIE.

One pint of sweet cream; whites of two eggs well beaten; sweeten to taste with pulverized sugar.

MRS. MUNSON VAN NESS.

PUMPKIN PIE.

Take one quart of pumpkin, stewed and pressed through a sieve; two quarts of milk; two cups of sugar; seven eggs, beaten very light; a teaspoonful of butter; ginger and cinnamon to suit the taste. Stir well together and bake with plain crust. MRS. GEO. DEMAREST.

PREPARED MINCE FOR PIES.

Eight pounds meat; three pounds suet; three pounds seeded raisins; three pounds currants; one pound citron; one pint brandy; one pint molasses; three and one-half pounds sugar; four teaspoons of allspice; four teaspoons of cinnamon; two teaspoons of cloves; one and one-half teaspoons of mace; one nutmeg. Boil the meat until done, and the suet half an hour. When cold chop fine separately. Mix all together. Take one bowl of the mixture, two of the apples, and cider when you make your pies. MRS. T. WOLFE.

MOCK-MINCE PIE.

Four soda crackers, rolled fine; two cups of cold water; one cup of molasses; one cup of brown sugar; one cup of sour cider or vinegar; one half cup of melted butter; one cup of chopped raisins; two eggs; one tablespoonful of all kinds of spices; nutmeg, salt and a little pepper.

MRS. J. M. BERRY.

APPLE MERINGUE PIE.

Stew apples soft; sweeten and flavor with lemon. Bake in an undercrust. Use the whites of three eggs to each pie, and brown lightly. Peaches may be used in the same way.

MRS. M. VAN NESS.

SWEET APPLE PIE.

Two quarts of mellow sweet apples; one and a half quarts of sweet milk; two tablespoons of flour; two eggs, well beaten; a little salt. Pare the apples, boil and mash very fine. Mix with the milk and eggs. Having rubbed the flour smooth

with a little of the milk, add all together and sweeten to taste. Flavor with nutmeg. Bake with one crust, the same as custard pie. *Real Dutch pie and very good.*

Mrs. D. N. Jacobus.

PRUNE PIE.

French prunes make delicious pies. Soak them in a very little cold water over night. In the morning pinch the stones out of them, and stew slowly. When tender, take them out of the water with a long-handled strainer. Then strain the water through a piece of flannel; add sugar and make a syrup to pour over the prunes. Bake with two crusts.

PUDDINGS AND SAUCES.

AUNT ELLIE'S PLUM PUDDING.

One teacup of suet; one teacup of raisins; one teacup of currants; one teacup of molasses; three teacups of flour. Boil three hours. MRS. C. W. MANDEVILLE.

YANKEE PLUM PUDDING.

One pound of Boston crackers, rolled fine; two quarts of milk; six eggs; butter, the size of an egg; one pound of raisins, stoned; a little salt; sweeten to taste.

MRS. C. A. RYERSON.

ORANGE PUDDING.

Six oranges, peeled and sliced; one coffee-cup of sugar poured over them; one pint of milk; yolks of three eggs; one tablespoonful of corn-starch. Let the eggs, milk and corn-starch thicken on the fire, and pour over the oranges. Beat the whites of the eggs to a stiff froth with two teaspoonfuls of sugar. Pour on the top, and let brown in the oven. Sweeten the eggs, milk and corn-starch to taste before pouring over the oranges.

LEMON MERINGUE PUDDING.

One quart milk; two cups bread crumbs; one half cup butter; one cup white sugar; four eggs; one large lemon, the juice and half the rind, grated. Soak the bread in the milk; add the beaten yolks, with the butter and sugar (rubbed to a cream), and the lemon. Bake in a buttered dish until firm and slightly brown. Draw to the door of the oven, and cover with a meringue of the whites beaten to a froth, with

three tablespoonfuls of powdered sugar and a little lemon juice Brown slightly, and eat cold.

Oranges may be used the same way.

Miss A. E. G.

FULLER PUDDING.

One cup of water; one cup of molasses; half a cup of butter; half a pound of currants or raisins; one teaspoon of soda; a little salt; flour enough to make stiff. Boil two and a half or three hours. Mrs. W. B.

BROWN BETTY.

One cup of bread crumbs; two cups of chopped apples; one half cup of sugar; one teaspoon of cinnamon; two tablespoons of butter, cut in small pieces and put on top. Place the apples first; then sprinkle a few crumbs, then apples, then crumbs. To be eaten with sauce. Mrs. H. J. Smith.

DUTCH PUFFS.

Three eggs; three cups of flour; three cups of milk; a little salt. Bake in cups, two thirds full, twenty minutes. To be eaten hot, with sauce made of butter and sugar beaten to a cream. Flavor to suit the taste. C. V.

LOWELL PUDDING.

One coffee-cup of milk; one cup of raisins; half a cup of molasses; half a teacup of brown sugar; one teacup of suet; one teaspoonful of saleratus; half a teaspoonful of salt; flour to make a stiff batter. Boil three hours. Serve with sauce. Mrs. Geo. Demarest.

FRUIT-BREAD PUDDING.

One cup of bread crumbs, grated; yolks of two eggs; one tablespoon of sugar; one quart of milk; half a cup of seeded raisins; half a cup of currants. To be eaten with sauce.

Mrs. J. T. V. N.

FLOUR PUDDING.

Four eggs; four cups of sweet milk; two cups of flour; one tablespoon of butter. Bake half an hour in hot oven. To be eaten hot with sauce. M. J. D.

INDIAN PUDDING.

Three pints of sweet milk, boiled; seven tablespoons of Indian meal; four eggs; nutmeg; salt; sweetened to taste. Stir the meal into the milk when it begins to boil.

Miss Silah Van Ness.

QUICK PUFF PUDDING.

Into one pint of flour stir two teaspoonfuls of baking powder and a little salt; then sift and stir the mixture into milk until very soft. Put about half of the batter into a pan, then a layer of berries, or canned fruit, then the remainder of the batter. Bake half an hour. To be eaten with sweet sauce. Mrs. G. A. Ryerson.

COTTAGE PUDDING.—No. 1.

Half a cup of sugar; one tablespoon of butter; one egg; one cup of sweet milk; one pint of flour; one teaspoon of baking powder; a little salt. Mrs. J. J. Mandeville.

COTTAGE PUDDING.—No. 2.

One quart of flour; two eggs; two tablespoons of butter; two cups of sweet milk; one cup of sugar; two teaspoons of Sea Foam; sweet sauce to your taste. A. V. N.

SUET PUDDING.

One cup of raisins, chopped; one of suet; one of milk; one of molasses; two (heaping) of flour; one teaspoon of soda; spice to taste. Make it as stiff as cake. Boil three hours.

J. M. Van Saun.

DANDY PUDDING.

One quart of milk, boiled in water; two spoonfuls of cornstarch, mixed with the yolks of four eggs and half a cup of

sugar. Pour into the milk and stir very quickly, and take off at once. Beat the whites of the eggs well; add half a cup of sugar and spread over the pudding when cool. Flavor, put in the oven and brown. To be eaten cold.

Miss A. Jones.

APPLE BATTER PUDDING.

One pint sweet milk; two cups flour; four eggs; one teaspoonful salt; quarter teaspoonful baking-powder. Peel and core eight sour apples; put them close together in a deep dish; beat the batter and pour over them. Bake one hour. Eat with sauce. Miss Stella Cammeyer.

CHOCOLATE PUDDING.

Boil one quart of milk with one pint of bread crumbs; while hot, add a piece of butter the size of a hickory-nut; when nearly cold, add the yolks of five eggs, six tablespoons of Baker's chocolate (grated), vanilla and sugar to taste; bake; when the whites are beaten to a stiff froth, add a cup of powdered sugar. Pour this on the top of the pudding when it is baked, and brown slightly. Mrs. J. G. R.

PEACH PUDDING.

Pare your pudding-dish about half full of peaches and sprinkle two tablespoons of sugar over them. Then make a batter of one cup of sugar, two eggs, one tablespoon of butter, one cup of milk, one pint of flour, one teaspoon of baking powder (in the flour). Throw this batter over the fruit. Bake about forty-five minutes.

Mrs. C. W. Mandeville.

PUFFS.

One cup flour; one cup milk; one egg; a little piece of butter; a little salt; two spoonfuls baking-powder. Bake in tins, half-filled. Mrs. Alice Van Saun.

SHANGHI PUDDING.

One quart of flour; one pint of milk; two eggs; three spoon-

fuls of baking-powder ; one dessertspoonful of butter ; one of sugar ; half a teaspoonful of salt. Boil in a pudding mould for one hour. To be eaten with sauce. (———.)

QUEEN OF PUDDINGS.

One pint of fine bread-crumbs ; one quart of sweet milk ; one cup of sugar; yolks of four eggs; the grated rind of one lemon; small piece of butter ; nutmeg and salt to taste. Bake until done, but not watery.

Beat the whites of the eggs to a stiff froth ; add one cup of powdered sugar, in which has been stirred the juice of the lemon. Pour the whites over the pudding and replace in the oven ; let it brown lightly. To be eaten cold.

This is very fine with a layer of jelly or fresh fruit put over the pudding and covered with the meringue. C. V.

BERRY PUDDING.

One pint of milk ; two eggs ; half a teaspoon of salt ; quarter of a teaspoon of soda, dissolved in hot water ; half a teaspoon of cream tartar, sifted through a cup of flour, and added to enough flour to make a thick batter ; one pint of any kind of berries, well dredged with flour, stirred in at the last. Boil.

Mrs. J. R. E.

SNOW PUDDING.

Half a box of gelatine, soaked fifteen minutes in four tablespoonfuls of cold water ; then add a pint of boiling water, the juice of two lemons, one cup of sugar. Then cool, till nearly stiff, and add the well-beaten whites of three eggs.

Mrs. H. J. Smith.

TAPIOCA PUDDING.

Four tablespoonfuls of tapioca ; one quart of milk ; four eggs, reserving the whites of two for frosting; one tablespoonful of sugar. Soak the tapioca over night in a little water; then boil the milk and pour over it. When it is nearly cold, add the sugar and eggs (well beaten); flavor to taste and bake one hour. After it comes from the oven and has cooled a little,

pour on it a frosting made of the reserved whites and half pound of powdered sugar, well beaten together. This serves as a sauce and will be found extremely fine. MRS. W. R.

CREAM TAPIOCA PUDDING.

Soak three tablespoonfuls of tapioca in water over night. Put the tapioca into a quart of boiling milk and boil forty-five minutes. Beat the yolks of four eggs into a cup of sugar, add three tablespoonfuls of prepared cocoanut, stir it in and boil ten minutes longer ; pour into a pudding dish. Beat the whites of the four eggs to a stiff froth, stir in three tablespoonfuls of sugar, and put this over the top. Sprinkle with cocoanut and brown for five minutes. MISS A. F. D.

BIRDS' NEST PUDDING.

One quart of milk, fourteen tablespoons of flour, six eggs, six or eight tender sour apples, pared, cored and halved ; a little salt. Mix the flour with the milk, taking care to add the milk slowly, to avoid unevenness, then add the eggs, well beaten, and the apples. Stir for fifteen or twenty minutes after putting in a brisk oven, to avoid the flour from settling to the bottom of the dish. Bake about three-quarters of an hour. Sauce of butter and sugar rubbed to a cream ; flavor with sherry wine. MRS. M. R. R.

DUTCH RAISED DUMPLINGS.

To one bowl of light sponge, take two cups of sweet milk, one egg, salt. Mix, and when light drop with a spoon in a pot two-thirds full of boiling water. Serve with sauce.

MRS. J. H. SLINGERLAND.

POP-OVERS.

Three eggs, one pint of milk, seven tablespoons of flour. Beat the eggs till very light, mix the flour and milk together, adding a small quantity of the latter at a time, stir in the eggs, pour in greased cups, place in a dripping-pan and bake in a quick oven about thirty minutes. MRS. M. R. R.

COTTAGE PUDDING SAUCE.

One quart of boiling water; four teaspoons of corn starch, mixed in cold water; two tablespoons of butter; twelve tablespoons of sugar; flavor with lemon. (———.)

BROWN BETTY SAUCE.

One large cup of sugar, one half cup (scant) of butter, one egg, one lemon (all the juice and half the grated peel), a little nutmeg, one half cup of boiling water.

MRS. H. J. S.

SNOW PUDDING SAUCE.

Use the yolks of the eggs, left from the pudding, for a boiled custard, and pour over it. (———.)

PUFF PUDDING SAUCE.

Four tablespoons of sugar, two of butter, yolk of one egg, stir all to a cream. Beat the white of the egg to a froth and stir in one tablespoon of flour, and one half cup of boiling water. MRS. A. V. S.

LEMON OR ORANGE PUDDING SAUCE.

One large cup of sugar, a scant half cup of butter, one egg, one lemon (all the juice and half the grated peel), one teaspoon of nutmeg, three tablespoons of boiling water.

MRS. G. D.

SUET PUDDING SAUCE.

Two small cups sugar, butter size of a large egg, two eggs (beaten separately). Mix yolks with butter and sugar; have the whites in a stiff froth and stir in last, with whatever flavoring is desired. MRS. J. H. W.

COLD OR HARD SAUCE.

Four tablespoons of sugar, half a teaspoon of butter, one teaspoon of hot water, half a teaspoonful of vanilla extract. Beat the butter to a cream, add the sugar gradually, then the water and flavoring. When smooth and creamy put in a small dish and grate nutmeg on top. Served with any kind of hot pudding. M.

SOUR CREAM SAUCE.

Put together a cup of sugar and a cup and a half of thick, sour cream, beat the mixture five or six minutes, then put it into a sauce-tureen and grate nutmeg over it. This sauce is especially appropriate for Indian puddings (baked or boiled), and for boiled suet puddings.

APPLE PUDDING SAUCE.

One cup of sugar and half a cup of butter, rubbed to a cream; white of one egg, well beaten; a little nutmeg or orange-juice. When ready to serve, stir in two great spoons of boiling water.

FRITTERS.

FRITTERS.—No. 1.

Two eggs; one cup of milk; one teaspoon of sugar; one teaspoon of baking-powder; pinch of salt. Make in a stiff batter and drop in boiling lard with a spoon, the same as dumplings. To be eaten with sauce, or butter and sugar.

MRS. M. A. BEEBE.

FRITTERS.—No. 2.

Three eggs, well beaten; one cup of milk. Mix as stiff as pan-cakes; cook as crullers. Eat with sauce of butter and sugar, well beaten. MISS M. F. R.

FRUIT FRITTERS.

Make a batter of one pint of milk, three eggs, one pint of flour, a little salt. Add a teaspoon of baking-powder, and stir in sliced apples, canned peaches or any fruit you choose. Banana fritters are very nice. W.

APPLE FRITTERS.—No. 1.

Make a batter, not very stiff, with one quart of milk, three eggs and flour. Pare and core a dozen large apples and chop them to about the size of small peas. Mix them well in the batter and fry in lard, as you would doughnuts. To be eaten with powdered sugar and cream. MRS. N.

APPLE FRITTERS.—No. 2.

Make a batter of two eggs, milk, flour and a little salt; beat the batter smooth and light. Peel the apples and cut in thin slices; dip them in the batter and fry them in fresh lard; then put them on a sieve to drain, and sift sugar over them.

R.

PEACH FRITTERS.

To one pint of milk add a small teacup of sifted flour, a pinch of salt, and four well-beaten eggs, reserving the whites of two. Beat to a stiff batter; stir in half a can of peaches and fry in large spoonfuls, in very hot lard. To the juice of the peaches add the whites of two eggs, beaten to a stiff froth, and sugar to taste. This will serve as sauce for the fritters. MRS. R. R.

STRAWBERRY FRITTERS.

Make a batter with a coffee-cupful of flour, two well-beaten eggs, a tablespoon of melted butter and enough milk to make it as stiff as pan-cake batter. Add a pinch of salt and beat it well. Mix in one and a half pints of large strawberries, and drop a small spoonful of it into hot lard and brown lightly. Drain on a sieve, cover with powdered sugar and serve hot. W.

TRIFLES.

One well-beaten egg and one tablespoon of sugar, a little salt and flour enough for a stiff dough. Cut in thin, round cakes and fry in lard. When they rise to the surface and are turned over they are done. Drain on a sieve and put jam or jelly on the center of each, or sprinkle with powdered sugar. MRS. W. R.

CAKE.

Directions for Making Cake.—Place everything you will need on the table. Butter the pans, grate the nutmegs and squeeze the lemons. Break the eggs, each in a cup by itself. Weigh or measure the flour and sugar, and sift them. Make your cake in an earthen dish, not in *tin*. In warm weather put your eggs into cold water some time before you are ready to break them—they cut into a much finer froth when cold. The whites should be beaten separately, then the yolks beaten and strained, and then put to the butter and sugar. After these have been stirred till they look like cream, mix in the flour gradually. In summer do not stir the cake with the hand—the warmth of it makes it less light. In winter soften, but do not melt the butter before using it. Attention and practice will teach when the cake is well baked—when it is done enough it settles a little away from the pan. Even well-made cake becomes heavy by being taken out of the oven before it is perfectly baked. Moving it carelessly while it is baking will also make a light cake fall.

BUHLING.—No. 1.

To one quart of boiling water, add corn-meal to make a thin mush ; add one cup of molasses and one of lard, a little salt and spice to taste ; buckwheat-flour to make a stiff batter. Bake in low pans about a half hour.

MRS. THOS. MANDEVILLE.

BUHLING.—No. 2.

Four quarts of water; one cup of Indian meal ; one cup of lard ; one pint of molasses ; one tablespoon of allspice. Boil

the meal in the water fifteen minutes; then add the other ingredients and enough buckwheat flour to make stiff, and boil one hour. When it is cold, cut in slices and fry.

MRS. SAMUEL DEMOTT.

BUHLING.—No. 3.

Boil one quart of water; then add a half cup of Indian meal, a lump of lard the size of an egg, one cup of molasses, and two teaspoons of allspice. Stir, thickening to a stiff paste with the buckwheat meal and set away in a greased dish. Slice and fry, or eat cold. MRS. JNO. J. M.

DELEVAN LEMON JELLY CAKE.

Four eggs; two cups of sugar; one cup of butter; one cup of sour milk; two cups of flour; half teaspoon of soda.

MRS. HESTER VAN NESS.

APPEL KOEK.—No. 1.

Half peck of mellow sweet apples; one cup of sugar; half cup of New Orleans molasses; half cup of sweet milk; a little salt and spice to taste. Pare and chop the apples the same as for mince pies. Use very little flour, and thicken with apples. Bake in a pie-dish or tins, in a rather quick oven (not *too* hot) three-quarters of an hour. Cut in slices and eat cold for tea; spread with butter. MRS. D. N. JACOBUS.

APPEL KOEK.—No. 2.

Half peck of sweet Dereclausha apples; half cup of N. O. molasses; half cup of brown sugar; one cup of sweet milk; two eggs, not beaten; one teaspoonful of grated nutmeg; a little salt. Peel and chop the apples, which must be mellow. Do not stir too stiff, and use just flour enough to make a thin batter. Bake in square tins or pie-dishes, well buttered, in a moderate oven, for three-quarters of an hour. Eat cold, cut in slices and buttered, for tea. MISS E. DOREMUS.

FRUIT CAKE.—No. 1.

Three cups of sugar; one cup of molasses; five eggs; two cups of butter; five cups of flour; one teaspoon of soda;

two teaspoons of cream-tartar ; three lbs. of raisins ; three lbs. of currants ; two lbs. of citron ; half pint of brandy ; two tablespoons of cloves ; two tablespoons of cinnamon ; two nutmegs ; one cup of sour milk. Beat the sugar and butter together, add the yolks of the eggs, then the milk, in which the soda and cream-tartar have been dissolved. Mix the flour with the fruit and then add the brandy, spices, and lastly the whites of the eggs, beaten to a stiff froth. Bake three hours in a moderate oven. This recipe will make three large loaves. H. C. E.

FRUIT CAKE.—No. 2.

Eight eggs ; two lbs. of brown sugar ; two lbs. of flour ; one lb. of butter ; one lb. of citron ; three lbs. of raisins ; two lbs. of currants ; one cup of molasses ; two cups of sweet milk ; two wine-glasses of brandy ; four teaspoons of cream-tartar ; two teaspoons of soda ; nutmegs, cloves and cinnamon to taste. Mrs. R. Alyea.

FRUIT CAKE.—No. 3.

One lb. of flour ; one lb. of sugar; eight eggs; three-quarters lb. of butter ; one pint of molasses; three lbs. of currants ; one lb. of citron ; four lbs. of raisins ; one gill of brandy ; half oz. each of spices of all kinds. Bake three hours.

Mrs. Ida R. DeMott.

FRUIT CAKE.—No. 4.—Very Good.

Two cups of sugar ; one cup of milk ; one cup of molasses ; one cup of butter ; four eggs ; four cups of flour ; one teaspoon of soda ; one lb. of currants ; one lb. of raisins ; half lb. of citron ; one nutmeg ; cloves, cinnamon and allspice to taste ; one wine-glass of brandy. Mrs. S. P. Roome.

FRUIT CAKE.—No. 5.

One lb. of flour ; one lb. of sugar; three-quarter lb. of butter; two lbs. of seeded raisins ; two lbs. of currants ; one lb. of citron ; quarter lb. of almonds ; half oz. of mace ; one teaspoon of rose-water; one wine-glass of brandy ; one wine-

glass of wine ; ten eggs ; one teaspoon of soda ; two teaspoons of cream-tartar. Stir the sugar and butter to a cream ; add the yolks and whites of the eggs, beaten separately ; stir in the flour, in which the soda and cream-tartar have been sifted ; then the wine, brandy and spices. Add the fruit just before it is put in pans. It should be made three or four weeks before it is used. Miss A. Jones.

PLAIN FRUIT CAKE.

One cup of butter ; two cups of dark brown sugar ; four eggs (separated) ; one large cup of milk ; one cup of molasses ; five cups of flour ; one lb. of raisins ; one lb. of currants ; one teaspoon of cinnamon ; half teaspoon of cloves, a little nutmeg and a little baking-powder added in the flour.

Mrs. C. Elliott.

POUND CAKE.—No. 1.

One lb. of sugar; three-fourths of a pound of butter ; one pound of flour; three eggs ; half a teaspoon of soda.

J. V. R. R.

POUND CAKE.—No. 2.

One lb. of sugar ; one lb. of flour ; half lb. of butter ; six eggs ; two teaspoons of baking-powder ; half a pint of milk; essence of lemon. Miss S. Cammeyer.

HALF-WAY POUND CAKE.

Half pound butter, one pound sugar, one pound flour, five eggs, one cup thick milk, one teaspoonful saleratus, lemon to flavor. Mrs. C. A. Ryerson.

COTTAGE POUND CAKE.

Mix well together one pound of sugar and half a pound of butter, add six well beaten eggs, stir in one teacupful of sweet milk, add one pound of flour in which has been sifted three teaspoonfuls of Royal Baking Powder.

Miss Emily Slingerland.

SPONGE CAKE.

One cup of sugar, three tablespoons of water, four eggs, one cup of flour, one and a half teaspoonfuls of baking powder, a pinch of salt; flavor to taste.

BELLE AND FLORA VAN CLEEF.

BERWICK SPONGE CAKE.

Six eggs, three cups of powdered sugar, four even cups of sifted flour, two teaspoons of cream-tartar, one cup of cold water, one teaspoon of soda, one lemon. First beat the eggs two minutes, put in the sugar and beat five minutes more; then stir in the cream-tartar and two cups of flour, and beat one minute. Now dissolve the soda in the water and stir in; having grated the rind of the lemon, squeeze in half the juice only, and finally add the other two cups of flour. Beat all one minute and put into deep pans in a moderate oven.

MRS. J. DEBOW.

CITRON CAKE.

Two cups of sugar, half a cup of butter, one cup of milk, three eggs, three cups of flour, sifted with three teaspoonfuls of Sea Foam powder, one and one-quarter pounds of citron.

MRS. P. H. MANDEVILLE.

FEATHER CAKE.

Two cups of sugar, half cup of butter, two eggs, three-quarters of a cup of milk, three cups of flour. Flavor to taste.

MRS. J. J. MANDEVILLE.

MARBLED CAKE.

One cup of butter, two cups of powdered sugar, three cups of flour, four eggs, one cup of sweet milk, half teaspoon of soda, one teaspoon of cream-tartar. When the cake is mixed, take out a teacupful of batter and stir into this two spoonfuls of grated chocolate wet with a tablespoonful of milk. Fill your pan an inch deep with the yellow batter; drop upon this, in two or three places, a spoonful of the dark mixture, proceeding in this order until all is used up.

MRS. MARY ANDRUSS.

DELICATE CAKE.

One and one-half cups of sugar, half cup of milk, half cup of butter, half teaspoonful of soda, dissolved in the milk, two cups of flour, one teaspoon of cream-tartar, rubbed in the flour ; flavor with lemon or vanilla ; beat the whites of four eggs to a stiff froth and add last. J. M. VAN SAUN.

ONE-TWO-THREE-FOUR CAKE.

One cup of butter, two cups of sweet milk, two cups of sugar, three cups of flour, four eggs, two teaspoons of cream tartar, one of soda ; flavor to taste.

MISS JENNIE SLINGERLAND.

ANGEL CAKE.

Whites of eleven eggs, one and one-half cups of powdered sugar, one cup of flour, one small teaspoon of cream-tartar, and one teaspoon of vanilla. The sugar must be sifted once before using, and the flour four times, adding the cream-tartar before sifting the last time. Beat the whites to a stiff froth, then add the sugar, flour and flavoring. Bake in a very slow oven without buttering the pan. This cake is best baked in a smooth cylinder pan. When it is done invert the pan so that the air can reach it while cooling.

MISS H. A. MOREHOUSE.

WATERMELON CAKE.

One cup of butter, two cups of sugar, whites of six eggs, one cup of sweet milk, two cups of flour, half paper of corn-starch, three teaspoons of baking powder, one teaspoon of pulverized cochineal, half teaspoon of pulverized alum. Mix the cochineal and alum together and dissolve in four teaspoons of boiling water, strain through a thin cloth ; take one-third of the cake batter and stir this in. Put the batter in the pan the same as for marble cake. E. G. D.

PORK CAKE.

One pound of salt pork, chopped fine ; pour half a pint of boiling water upon it ; stir together one pound of seeded rais-

ins, quarter pound of citron, two cups of sugar, one cup of molasses, one teaspoonful of saleratus (dissolved in the molasses), flour enough for the consistency of common cake-batter, one ounce of nutmeg, one ounce of cloves, two ounces of cinnamon. MRS. E. STEVENS.

SPICE CAKE.

One and one-half cups of butter ; three cups of sugar ; one cup of sour milk ; five cups of flour ; five eggs ; one teaspoon of soda ; one pound of raisins ; one teaspoon each of cinnamon, cloves, nutmeg and allspice. MISS K. D. K.

METHODIST CAKE.

Four eggs ; one pound of sugar ; one-half pound of butter ; one cup of sweet milk ; four cups of flour ; two teaspoonfuls of cream-tartar ; one of soda ; flavor to taste. Dissolve the soda in the milk ; mix the cream-tartar with the flour.

MRS. J. M. B.

NOTHING CAKE.

One egg ; butter, the size of an egg ; one cup of sugar ; one cup of milk ; one pint of flour ; two teaspoonfuls of cream tartar ; one of soda. Divide the milk, disolving the cream tartar in one portion, the soda in the other ; pour one into the other, to effervesce ; then add the other ingredients.

MRS. J. G. RYERSON.

SISTER MAGGIE'S CAKE.

Two and one-half cups of sugar ; three-fourths of a cup of butter ; one cup of sweet milk ; three cups of flour ; one lemon (juice and rind) ; one small teaspoon of soda.

MRS. C. W. M.

GOLD CAKE.

The yolks of eight eggs ; one cup of sugar ; three-fourths of a cup of butter ; one-half cup of sweet milk ; one and one-half cups of flour ; one teaspoon of baking powder ; flavor to taste.

MRS. J. V. R.

SILVER CAKE.

Two cups of sugar ; one cup of butter ; three cups of flour ; one cup of sweet milk ; two teaspoons of baking powder ; whites of seven eggs, beaten to a stiff froth and added the last thing. MRS. J. M. B.

LUNCHEON CAKE.

Take one pint of milk, warm it, stir in flour till you have a thick batter ; then add one teacup of yeast and set to rise. When light stir in flour till quite thick ; then stir in one teacupful of melted butter, two of white sugar, cinnamon and nutmeg to taste. Stir, until as thick as you can stir with a spoon. Have dripping-pans buttered ; take a spoon and spread the batter on them quite thin, say an inch or so, and put away to rise. In order to spread the mixture you will need a pan of melted butter to dip your spoon in and spread on the cake. Put on enough melted butter to have it smooth on the top. After it has risen *very light*, sprinkle sugar and cinnamon over it and bake. MRS. W. R.

COFFEE CAKE.

One coffee-cup of sugar ; one of butter ; one of molasses ; one of strong coffee ; four of flour ; two eggs ; one teaspoon of cloves; one of cinnamon; one of allspice ; one of mace ; two of soda, dissolved in one tablespoon of vinegar ; one wineglass of brandy ; two pounds of raisins ; two of currants ; one-half pound of citron. MRS. J. M. BERRY.

WHITE MOUNTAIN CAKE.

One pound of flour ; one pound of sugar ; one-half pound of butter ; five eggs ; one cup of milk ; two teaspoons of baking powder ; a little salt. C. V.

AUSTIN CAKE.

Three cups of sugar ; five cups of flour ; one cup of butter ; one and one-half cups of milk ; one pound of raisins ; two eggs ; one teaspoon of soda ; two of cream-tartar.

MRS. S. P. ROOME.

HICKORY-NUT CAKE.

One and one-half cups of sugar ; half a cup of butter ; two cups of flour ; whites of four eggs ; three-fourths of a cup of milk ; one teaspoon of baking powder ; one cup of hickory-nut meats.

MRS. L. L. R.

SNOW-FLAKE CAKE.

Two cups of sugar ; one of butter ; whites of seven eggs ; one cup of corn starch ; two of flour ; (mix the flour and corn starch together and flavor with vanilla) ; two teaspoons of baking powder. The yolks of the eggs may be used for gold cake.

MRS. A. VAN SAUN.

LAYER CAKE.

LEMON JELLY CAKE.

Cake.—Three eggs ; one and a half cups of sugar ; a scant half cup of butter ; a half cup of milk ; two and a half cups of flour ; two teaspoons of baking powder sifted with the flour.

Jelly.—Grated rind and juice of one lemon ; one small tea-cup of water ; one tablespoon of corn starch ; one egg ; a little butter and salt ; sweetening to taste. Boil until it is thick.

MRS. A. V. S.

LEMON CREAM CAKE.

Cake.—One and one half cups of sugar ; four eggs ; one half cup of butter ; two cups of flour ; one half cup of water.

Cream Filling.—One egg ; one cup of water ; one cup of sugar ; one teaspoon of corn starch ; lemon to taste.

MRS. J. R. E.

COCOANUT JELLY CAKE.—No. 1.

Four eggs, beaten light; one and a half cups of white sugar; two cups of flour; one small teaspoon of soda, in the flour; two teaspoons of cream-tartar; six tablespoons of sweet cream; flavor and bake in three layers.

Filling.—One cocoanut, grated; three tablespoons of powdered sugar; white of one egg, beaten stiff; three tablespoons of cream.

Set the cake in the oven and brown slightly.

MRS. JACOB DE BOW.

COCOANUT JELLY CAKE.—No. 2.

Two cups of sugar; half a cup of butter; three eggs; one cup of milk; three cups of flour; two teaspoons of cream tartar; one of soda.

Filling.—One grated cocoanut; add to one-half of it the whites of three eggs, beaten to a froth, and one cup of powdered sugar; mix with the other half four tablespoons of sugar and strew thickly over the top of the cake.

MRS. M. A.

ICE CREAM CAKE.

Whites of eight eggs; one cup of butter; two cups of sugar; two cups of flour; one cup of corn starch; one cup of milk; two teaspoons of baking powder.

MRS. S. DEMOTT.

RIBBON CAKE.

Two teacups of sugar; three quarters (scant) of a cup of butter; four eggs; one teacup of sweet milk; two and a half cups of flour, sifted; one teaspoon of soda; two of cream-tartar. Beat butter and sugar well together; then add eggs, milk, spice and flour. Bake in jelly-cake tins. This will make four layers of plain cake, and the remaining batter will provide the dark layers by adding one large tablespoon of molasses; one half pound each of raisins, currants and citron, all chopped fine; a little more flour to stiffen sufficiently. This

will make two layers of dark cake to alternate with the plain. Spread with icing or jelly, when putting together.

MRS. J. G. R.

ORANGE CAKE.

Two cups of sugar; yolks of five eggs, whites of two; half a cup of cold water; two and a half cups of flour; two tea spoons of baking powder; juice and rind of one orange.

Filling.—Beat the whites of two eggs to a stiff froth, add seven large tablespoons of powdered sugar, and the grated rind and juice of one orange. Spread this between the layers.

MRS. PAULINE RYERSON.

CARAMEL CAKE.

Two cups of powdered sugar; three eggs; one scant cup of sweet milk; one tablespoon of butter; one-half teaspoon of bitter almond flavoring; three cups of flour; two teaspoons of baking powder. Cream the butter and sugar together, adding the milk gradually; then the eggs (well beaten)—reserving the white of one for frosting the top of the cake; a little salt and flavoring. Bake in jelly tins. The two flavorings, as of vanilla and bitter almond, will blend pleasantly together.

Filling.—A half pint of sweet milk; one and a half tablespoons of corn starch; three quarters of a cup of sugar; one egg; one tablespoon of vanilla. Have the milk boiling hot; stir in the corn starch, wet with a little cold milk; beat the egg and sugar together; add a little of the hot milk to it; then stir in the custard until quite thick. Flavor when cold, and spread between the cakes.

MISS E. D.

CHOCOLATE CAKE.—VERY NICE.

Two eggs; one cup of white sugar; half a cup of sweet milk; quarter cup of butter; one and a half cups of flour; a little salt; one and a half teaspoons of baking powder. Bake in jelly tins.

Chocolate Filling.—One and a half bars of chocolate,

grated ; the white of one egg ; three heaping tablespoons of pulverized sugar. Mix and spread between the layers.

Mrs. H. J. S.

CHOCOLATE CAKE.—No. 2.

Two cups of sugar ; one cup of butter ; yolks of five eggs; whites of two eggs ; one cup of milk ; three and a half cups of flour ; one teaspoonful of cream-tartar ; half a teaspoon of soda. Bake the same as jelly cake.

Filling.—Half a cup of sugar ; three tablespoons of grated chocolate; one teaspoon of extract of vanilla. Beat well and spread between the layers and on the top.

Mrs. H. Van Ness.

CREAM CAKE.

One pound of flour; one of sugar; one half pound of butter; one half pint of cream ; four eggs ; one pound of currants; one teaspoon of soda, and two of cream-tartar.

Cream filling.—One half pint of milk; two small teaspoons of corn starch; one half cup of sugar ; one egg; one teaspoon of lemon. Let the mixture cool before you flavor, and spread on the cake. Mrs. L. M. R.

APPLE JELLY CAKE.

Two cups of sugar ; one scant cup of butter ; four eggs ; one cup of sweet milk ; four cups of flour. Use Sea Foam powder in the flour and flavor to taste. This will make four layers.

Jelly filling.—One cup of sugar ; four large apples, grated ; juice and grated rind of one lemon ; one egg. Boil the mixture and when nearly boiled put in the egg.

Mrs. J. G. R.

ROCHESTER JELLY CAKE.

Two cups of sugar; one of sweet milk; three of flour; two-thirds of a cup of butter ; three eggs ; one teaspoon of baking powder. To one-third of the mixture, add one teaspoon of molasses, one cup of raisins, a quarter of a pound of sliced

citron, one teaspoon of cinnamon, half a teaspoon of cloves and allspice, half a nutmeg and one tablespoon of flour. Bake in jelly tins, putting the spice cake between the other two layers. Spread jelly over each layer. MRS. L. L. R.

PINE-APPLE CAKE.

One cup of butter; two of sugar; one of milk; three of flour; the whites of six eggs, yolks of four; three teaspoons of baking powder, well mixed with the flour. Bake in jelly-cake pans.

Filling.—Grate one pine-apple, sprinkle with sugar and put between the layers. MRS. G. G. VAN NESS.

NEAPOLITAN CAKE.

Black.—One cup of butter; two scant cups of brown sugar; one cup of molasses; one cup of strong coffee; four and a half cups of sifted flour; four eggs; two teaspoons of soda; four of cream-tartar; two of cinnamon; two of cloves; one of mace; one pound of raisins; one of currants; one quarter pound of citron.

White.—One cup of butter; four of sugar; two of sweet milk; four and a half of sifted flour; two of corn starch, mixed with the flour; whites of eight eggs; one teaspoon of soda; two of cream-tartar.

The cakes should be baked in pans with straight sides. After the cakes are cold, the *black* loaf should be spread with a thick coating of the following mixture: the white of one egg well beaten; the grated rind of two and juice of three lemons; powdered sugar to make a thick frosting. Then alternate the loaves and frost as any other cake.

MISS A. JONES.

JELLY CAKE.

Two cups of sugar; three eggs; half cup of butter; three cups of flour; one cup of milk. Use prepared flour. Bake in jelly tins. Spread with any fruit jelly.

ICINGS.

ICING FOR ICE-CREAM CAKE.

Whites of five eggs ; four cups of sugar ; half a pint of boiling water. Boil sugar and water together until clear and candied; beat the eggs light, pour the syrup on the eggs and beat until cold ; then flavor with vanilla; dissolve citric acid the size of a pea and put in the icing. Have the cake cold when the icing is put on. MRS. S. DEMOTT.

SOFT ICING OR FROSTING.

White of one egg, and sugar enough to make it stiff. Put the sugar with the egg *before* beating, and then beat until very light. MRS. A. V. S.

SOFT CHOCOLATE ICING.

One scant cup of sugar ; a half cup of grated chocolate; whites of two eggs. One half of this is sufficient for a medium-sized cake. MISS A. L. BERRY.

CHOCOLATE CARAMEL ICING.

One cup of grated chocolate ; two cups of brown sugar; one wine glass of water. Boil the mixture until it will harden when dropped into water ; then lose no time in pouring it over the cake while it is hot, or it will harden before you get it on. MRS. J. H. W.

SMALL CAKES.

CHEAP POUND CAKE.

Two cups of sugar ; one cup of butter ; two-thirds cup of milk ; five eggs ; three cups of flour ; two teaspoons of baking powder ; a little salt. Bake in patty tins. C. V.

SUGAR KISSES.

Whisk the whites of four eggs to a stiff froth and stir in half a pound of sifted white sugar and flavor to taste. When stiff, put in heaps on white paper, each being the shape and

half the size of an egg, and an inch apart. Place them on a board which is half an inch thick, and put them into a hot oven. When they turn a little yellowish, slip off the paper on a table and let them cool five minutes. Then slip off two of the kisses from the table with a knife and join the bottom parts together which, if pressed gently, will adhere. Then lay them on a plate and continue until all are thus prepared. These look handsomely, and are very delicate and good.

Mrs. W. R.

BACHELOR BUTTONS.

Rub two ounces of butter into five ounces of flour ; add five ounces of sugar. Beat one egg with half the sugar, then put it to the other ingredients ; add flavoring to the taste. Roll in the hand to the size of a nut ; sprinkle with white sugar and bake in tins on buttered paper. Brown slightly.

Miss A. Jones.

CREAM PUFFS.

Melt one-half cup of butter in one cup of hot water and, while boiling, beat in one cup of flour ; take from the stove and cool ; when cool, stir in three eggs, one at a time, without beating ; drop on tins quickly, and bake half an hour in a moderate oven.

Cream filling.—One-half pint of milk ; one egg ; three tablespoons of sugar ; two tablespoons of flour. Boil the same as any mock-cream, and flavor with lemon. When baked, open the side of each puff and fill with the cream.

Mrs. A. V. N.

COCOANUT DROPS.

One cocoanut, grated ; whites of four eggs, well beaten ; one-half lb. of sifted white sugar ; flavor with rose water or lemon. Mix all as thick as can be stirred, lay in heaps, an inch apart, on paper and place on a baking tin ; put them in a quick oven and take them out when they have browned very slightly.

Mrs. W. R.

COCOANUT PUFFS.

Mix two cups of cocoanut with one cup of powdered sugar, the beaten whites of two eggs and two tablespoons of flour or corn starch ; drop on buttered tins and bake quick.

Miss C. V.

HARD WAFFLES.

One lb. of butter ; three-quarters lb. of sugar ; three eggs ; two lbs. of flour. Bake in a waffle iron and eat cold.

Miss M. F. V. H.

GRANDMA'S CRULLERS.

A small teacup, half full of lard or drippings ; one egg ; nutmeg to taste ; one bowlful of sugar ; one bowlful of buttermilk ; a large teaspoonful of saleratus, dissolved in a half cupful of warm sour milk ; one teaspoonful of salt. To be made stiff with flour ; cut in any shapes desired, and fry in boiling lard.

Miss A. E. S.

CRULLERS.—No. 1.

Four even tablespoons of butter ; ten tablespoons of sugar ; three eggs ; one coffee-cup of milk ; one teaspoon of saleratus ; one nutmeg. To be made stiff enough to roll out.

Mrs. Mary Ryerson.

CRULLERS.—No 2.

Five eggs, yolks and whites, beaten separately ; one and a half cups of sugar ; one tablespoon of butter or lard ; two heaping teaspoons of baking powder ; one nutmeg (grated) ; a pinch of salt. Knead just stiff enough to roll, and cut any shape you wish.

Mrs. M. A. Beebe.

EXTRA CRULLERS.

Six eggs ; three cups of sugar ; two cups of sour cream ; two teaspoons of baking soda ; one teaspoon of salt ; flavor to taste.

Mrs. T. Ryerson.

GILMOR'S CRULLERS.

One cup of sugar ; one egg ; one-half pint of milk ; butter,

the size of an egg ; two heaping teaspoons of baking powder. Put all together in the flour and knead stiff enough to roll.

MRS. J. M. B.

FRENCH JUMBLES.

Two cups of sugar ; a half cup of butter ; four cups of flour ; three eggs ; one teaspoonful of soda ; two teaspoonfuls of cream tartar ; with or without spice. Roll out, and bake and sprinkle with sugar. MRS. J. G. RYERSON.

JUMBLES.

One lb. of sugar ; one lb. of butter ; two lbs. of flour ; three eggs ; two teaspoons of baking powder. Keep a little of the sugar to roll them in. MRS. M. J. D.

COOKIES.—No. 1.

Two cups of flour ; one cup of sugar ; a half cup of butter or lard ; two eggs ; one teaspoonful of soda, dissolved in a quarter of a cupful of milk ; two teaspoonfuls of cream-tartar ; flour to roll out thin ; cut to suit the taste.

MRS. WM. BAXTER.

COOKIES.—No. 2.

Two cups of sugar ; one cup of butter ; one-half cup of sweet milk ; two eggs ; three teaspoons of baking powder ; flavor to taste. Mix stiff and bake in a quick oven. The above recipe is very much improved by adding grated cocoanut.

MRS. J. V. R. R.

DOUGHNUTS.—No. 1.

Three eggs ; two cups of sugar ; one cup of sweet milk ; butter the size of an egg ; one teaspoon of saleratus dissolved in a little hot water ; one scant teaspoon of cream-tartar ; flour enough to roll without sticking to the moulding-board.

MRS. H. J. S.

DOUGHNUTS—No. 2.

One-half lb. of butter ; one half lb. of sugar ; three eggs ; one pint of milk ; one teacup of yeast. MRS. M. J. D.

NEW YEAR'S CAKES.

Six lbs. of flour ; two and a half lbs. of sugar; one-half lb. of butter ; one oz. of hartshorn; two ozs. of caraway seed ; one pint of boiling water.

Pour the boiling water on the sugar, hartshorn and seeds ; rub the butter and flour together ; then stir in the liquid ; roll out and cut with cake-cutters. Miss E. G. D.

MOLASSES CAKE.

GINGER SNAPS.—No. 1.

One cup of butter and lard, mixed ; one cup of sugar ; one of molasses ; a half cup of water ; one tablespoon of ginger ; one tablespoon of cinnamon, one teaspoon of cloves ; one teaspoon of soda, dissolved in hot water ; flour to make the dough quite stiff. Roll out thinner than sugar cakes. Bake quickly.

Mrs. C. A. R.

GINGER SNAPS—No. 2.

One-half cup of butter ; one-half cup of lard ; one tablespoon of ginger ; one cup of sugar ; one cup of molasses ; one teaspoon of soda ; a little salt. Miss C. V.

GINGER SNAPS.—No. 3.

One cup of lard ; two cups of molasses ; one tablespoon of ginger ; one tablespoon of saleratus or soda, dissolved in one-fourth cup of hot water. Put all together in flour with a little salt ; knead stiff and roll out thin. Bake in a quick oven. Mrs. J. M. Berry.

GINGER COOKIES.

One cup of molasses, one half cup of butter ; one cup of sweet milk ; one teaspoon of soda ; flour to mix stiff enough to bake on the griddle. A. V. N.

GINGER CRACKERS.

One pint of molasses, one cup of butter ; one cup of sugar; three tablespoons of ginger ; three teaspoons of saleratus, dissolved in a half cup of boiling water. Mary Ryerson.

MAGGIE'S MOLASSES CAKE.

One teacup each of molasses, sugar and sour milk; a scant cup of lard and butter, mixed; one teaspoon of soda; two eggs; flour to make as stiff as cup-cake batter; spice to taste.

Mrs. C. W. M.

MOLASSES CAKE.

One cup of molasses; two-thirds cup of melted butter; three-fourths cup of milk; two and one-half cups of flour; one egg; one teaspoon of saleratus; a little salt.

Miss M. F. R.

SOFT GINGERBREAD.—No. 1.

One-half cup of butter; one cup of molasses; one cup of sugar; one cup of sour or buttermilk; one teaspoon of soda; one teaspoon of cinnamon; one tablespoon of ginger; two eggs; five cups of flour. Mrs. P. R.

SOFT GINGERBREAD.—No. 2.

One cup of butter and one cup of brown sugar, beaten together; then add one cup of molasses, one cup of flour, one cup of sour cream, yolks of four eggs, another cup of flour, one tablespoon of ground ginger, one tablespoon of cinnamon; one teaspoon of cloves, three cups of fruit, one teaspoon of soda dissolved in a little warm water, whites of four eggs, and finally a third cup of flour. Mrs. L. M. R.

MOLASSES FRUIT CAKE—No. 1.

Two eggs; two cups of molasses; one cup of sugar; one and a half cups of butter; one cup of milk; one teaspoon of soda; one teaspoon of lemon; one pound each of raisins, currants and citron; spice to taste; a little brandy; flour to make batter. Miss Susie Stiles.

MOLASSES FRUIT CAKE.—No. 2.

One cup of butter, one cup of molasses, one cup of brown sugar, one cup of milk, three cups of flour, four eggs, two pounds of raisins, one nutmeg, two teaspoons of yeast powder. Mrs. Nichols.

MOLASSES CHOCOLATE CAKE.

One cup of molasses, one ounce of butter, a half cup of sugar, a half cup of sour milk, two eggs, two cups of flour, one teaspoon of ginger, one teaspoon of cinnamon, one teaspoon of soda, dissolved in the milk, rind and juice of half a lemon. Bake in jelly tins.

Chocolate Filling.—One cake of sweet chocolate, four tablespoons of water; butter the size of a hickory nut; sweeten to taste. Boil until thick, stirring all the time.

MRS. J. D. B.

SOFT MOLASSES CAKE.

One cup of sugar, one cup of butter, one cup of molasses, one cup of sour milk, four cups of sifted flour, one tablespoon of ginger, one tablespoon of cinnamon, rind of one lemon, two teaspoons of saleratus, dissolved in a large spoonful of water. Stir the butter and sugar to a cream; four well beaten eggs; lastly, flour and milk added.

MISS J. M. V. S.

CUSTARDS, CREAMS, Etc.

TAPIOCA CUSTARD.

One quart of milk, two eggs, two tablespoons of granulated tapioca ; sweeten to taste ; salt ; flavor with extract of lemon. Cook in a farina kettle, or in a tin pail boiled in a pot of water. MRS. J. H. S.

LEMON CUSTARD.

Two cups of sugar, two lemons, four eggs, two tablespoons of corn starch. Grate the peel of the lemons and put four cups of boiling water on it. Let it boil while you mix the corn starch. Strain the lemon peel; put that water and the juice of the lemons back and let it boil ; stir in the corn starch ; while that is boiling stir in the beaten yolks of the eggs and the sugar. Beat the whites to a froth, stir them in, then turn out in a pudding dish to cool. MRS. M. S. R.

CHOCOLATE CUSTARD.

One quart of sweet milk, four tablespoons of corn starch, six tablespoons of sugar, two of grated chocolate, a little salt. Wet the corn starch with milk, and also the chocolate, to make it even. Have the milk nearly boiling ; stir in the corn starch ; boil it two minutes. After taking it from the stove stir in the chocolate. To be eaten cold with milk sauce.

Sauce.—One half pint of milk, two tablespoons of sugar, one half teaspoon of vanilla, a little nutmeg.

MRS. L. L. RYERSON.

CHOCOLATE BLANC MANGE.

Three pints of rich milk ; set over the fire to boil ; dissolve one box of Cox's gelatine in one pint of cold water ; grate one

large cup of chocolate and add to it a little cold milk, one pound of sugar and a tablespoon of vanilla. When the milk is nearly boiling pour in the mixture, then add the gelatine and boil five minutes. Pour into moulds.

MRS. J. M. BERRY.

CORN STARCH BLANC MANGE.

Make a corn starch pudding with one quart of milk, four tablespoons of corn starch and three tablespoons of sugar; when done remove about half and flavor to taste. To the remainder add a beaten egg and two ounces of vanilla chocolate. Put in a mould, alternately, the dark and light portions. Serve with whipped cream and sugar.

MISS A. F. D.

FLOATING ISLAND.

Heat one quart of milk; add sugar to taste, and when nearly boiling, pour in the yolks of six eggs, thoroughly beaten, stirring briskly until the custard is cooked; flavor as you like. Turn this in a suitable deep dish and set in a cool place.

Beat the whites to a very stiff froth, turn them in a colander and pour boiling water through the foam; shake it together and turn it carefully on the custard. Keep in a cool place till used.

MRS. M. J. D.

CHARLOTTE RUSSE.

Dissolve one half packet of Cox's gelatine in a cup of warm milk; strain through a fine sieve into a pint of well-sweetened cream; add two teaspoons of essence of vanilla and a wine-glass of wine; set on ice to stiffen a little. Then beat the whites of four eggs thoroughly; add to the rest; return to the ice until stiff. Put into cups, lined with sponge cake. Keep cool until used. If too thick add milk or cream.

MRS. C. ELLIOTT.

PREPARED RICE FOR DINNER OR SUPPER.

Boil the rice fifteen minutes in salted water; pour off the water, pour in milk and let it simmer slowly till the rice is

soft. There should be sufficient milk to make the rice thick so that it can be put in cups and turned out, keeping its form. Fill small teacups with this rice and invert them in a shallow dish. On the summit of each one make an opening with a teaspoon and lay a piece of jelly. Then pour into the dish a custard made of two eggs and a pint of milk.

MRS. W. R.

APPLE SNOW.

Six fine pippins ; two cups of powdered sugar ; one lemon, juice and half the grated peel ; one pint of milk ; four eggs. Make a custard of the milk, one cup of the sugar and the yolks of the eggs. Bake the apples, without peeling or coring, in a covered dish with a little water to prevent burning. The apples should be so tender that a straw will pierce them. Take off the skins and scrape out the pulp ; mix in the sugar and lemon; whip the whites of the eggs light and beat in the pulp by degrees, until very white and firm. Put the custard, when cold, into a glass bowl and pile the snow upon it.

MRS. M. R. ROOME.

SPANISH CREAM.

Half an ounce of Cox's gelatine, dissolved in half a pint of milk; one quart of milk to boil. Beat the whites of six eggs to a stiff froth; beat the yolks with one cup of sugar. When the milk is nearly boiling, stir in the gelatine, yolks, sugar and one tablespoon of vanilla. Pour this, boiling hot, on the beaten whites, stirring constantly. MRS. J. M. B.

COFFEE CUSTARD.

Half a pint of rich cream ; half a cup of cold coffee ; four eggs ; sugar to taste. MISS A. F. D.

VELVET CREAM.

One and a half pints of cream, whipped; half a box of Cox's gelatine; one heaping cup of powdered sugar ; two wine-glasses of sherry wine. Soak the gelatine in one and a half cups of warm water, until all is dissolved ; then strain into the

whipped cream, add the sugar and wine and pour into a mould. Set on the ice to stiffen. After twenty minutes, beat thoroughly, as the cream will rise to the top ; repeat this again in about twenty minutes. Serve with quince or currant jelly. MRS. M. R. R.

ICE CREAM.

Two quarts of milk ; three quarters of a pound of sugar ; six eggs ; one teaspoon of lemon or other essence.

MRS. QUINLAN.

CHOCOLATE ICE CREAM.

Four quarts of milk ; one and a half pounds of sugar ; one quart of cream ; two ounces of gelatine ; three squares of chocolate. Soak the gelatine in a pint of milk, over night. Grate the chocolate finely, dissolve in milk and mix all together, adding a tablespoon of vanilla. Then freeze.

LEMON ICE.

To a quart of lemonade add the whites of six eggs, cut to a froth and freeze. MRS. W. R.

WINE JELLY.

One paper of Cox's gelatine ; one pint of cold water. Soak the gelatine in the cold water and let it stand two hours : then add one and a half pints of boiling water, three quarters of a pound of sugar, the juice and rind of one lemon and one pint of wine. Stir until dissolved and strain through a flannel bag into moulds. MISS J. M. V. S.

LEMON JELLY.

Two ozs. of Cooper's gelatine ; the juice of five lemons ; one and a half lbs. of sugar. Soak these together in one pint of cold water for fifteen minutes ; then add three pints of boiling water and stir until the sugar and gelatine are dissolved. Then strain through a jelly bag and pour into moulds. Put in a cool place to stiffen. Dip the moulds in cold water, to prevent the jelly from sticking.

MISS A. E. GRAHAM.

RIPE and STEWED FRUITS.

Fresh fruits are very necessary to perfect health. Figs, dates and bananas, either fresh or preserved, are very healthful, nutritious fruits. The sensible as well as pleasing custom of serving fruit as a first course at breakfast should be practiced in every house, as far as possible. One nice way to serve strawberries is to send the large fine ones to the table with the hulls on, and put at each plate a little dish containing sugar, so that the berries may be dipped in it and eaten.

AMBROSIA.

Eight fine oranges, peeled and sliced; half a grated cocoanut; half a cup of powdered sugar. Slice the oranges in a glass dish; scatter the grated cocoanut thickly over them; sprinkle this lightly with sugar and cover with another layer of orange. Fill the dish in this order, having a double quantity of cocoanut and sugar at the top. Serve soon after it is prepared. Miss A. E. Cooper.

FROSTED PEACHES.

Twelve large rich peaches; whites of three eggs, whipped to a standing froth; two tablespoons of water; one cup of powdered sugar. Put the water and beaten whites together, dip in each peach when you have rubbed off the fur and roll in the powdered sugar. Set carefully on the stem-end upon white paper, laid on a waiter in a sunny window. When half dry, roll again in sugar; expose to sun and breeze until dry; then put them in a cool, dry place until ready to arrange in a glass dish for the table. Miss Mary S.

EXCELLENT BAKED APPLES.

Take ten or twelve good-sized, juicy apples, pare and core them. Butter the dish, put the apples in and fill the cavities with sugar. Take a half teacup of butter and a tablespoon of flour, rubbed together until smooth; to this add enough boiling water to make it thin enough to cover the apples. Grate nutmeg over them. MISS ELMIRA DULLEGAR.

RHUBARB SAUCE.

Strip the thin skin from the rhubarb; cut the stalk into pieces about an inch long; wash and put in a stew-pan, covering with boiling water; in an hour, pour off the water. To each quart of rhubarb add one-fourth of a cupful of water and one large cupful of sugar; stew up quickly and cool in an earthen dish. This gives a light green sauce. L. A. W.

CANNED FRUITS, JELLIES, Etc.

FOR CANNING PINE-APPLES.

Take one dozen pine-apples, peel and slice. Put them in a chopping bowl, add five pounds of granulated sugar and then chop quite fine. Put in cans; set the cans in a kettle of cold water and let it boil thirty minutes. Then take them off and seal. MRS. R. A.

QUINCE MARMALADE.

Cut in quarters; boil until tender in a small quantity of water; put through a fine sieve. To every pint of pulp, add one pound of sugar, and boil about half an hour, stirring frequently. It should be thick and firm when cold.

PINEAPPLE MARMALADE.

Peel and grate the pine-apples, adding an equal weight of sugar. Let it boil gently about twenty minutes.

FRUIT JELLIES.

To every pint of juice, add one pound of sugar. Fruit not too ripe is better for jellies. When the juice is ready and has boiled fifteen minutes, add sugar that has also been heated. Then take off and pour in glasses. MRS. J. R. E.

PIPPIN APPLE JELLY.

Wash and quarter some pippin apples; stew them until soft; then strain. Take one pound of sugar to a pint of juice. Flavor with lemon. Boil fifteen or twenty minutes.

MRS. J. D. B.

BRANDY PEACHES.

Seven lbs. sugar to nine lbs. peaches; one quart of brandy. Boil them in water till you can stick a fork in them easily. Take them out and pour the brandy over them. Let them stand until you have dissolved the sugar, and allowed it to boil one minute; then pour it over the peaches.

MRS. N. J. DOREMUS.

CANDIES.

COCOANUT CANDY.

Two cups of white sugar ; one-quarter cup of water. Boil five minutes ; stir until cool. When it begins to get stiff, stir in the grated cocoanut. MRS. SUSIE STILES.

BUTTER SCOTCH.

One cup of light-brown sugar ; half a cup of vinegar, not too strong ; half a cup of butter ; flavor with vanilla and boil twenty minutes.

CHOCOLATE CARAMELS.—No. 1.

Two cups of brown sugar ; one cup of molasses ; one tablespoon of butter ; three tablespoons of flour. Boil twenty-five minutes ; stir in half a lb. of chocolate and flavor with vanilla.

MRS. M. E. DOREMUS.

CHOCOLATE CARAMELS.—No. 2.

One cup each of grated chocolate, milk, molasses and brown sugar ; butter, the size of an egg. Boil till it drops hard, pour in a buttered tin, and before it gets cool mark off in squares.

M. F. V. H.

BILL OF FARE FOR EVERY DAY IN THE WEEK.

SUNDAY.

Breakfast.—Beef steak, omelette, baked potatoes, oatmeal, chocolate or coffee.

Dinner.—Cold boiled ham, apple sauce, mustard, mashed potatoes, stewed tomatoes. Apple pie or canned fruit and cake.

Tea.—Corn starch blanc mange, with preserves, cake, bread and cheese.

MONDAY.

Breakfast.—Fried mashed potatoes, fried eggs, hominy.

Dinner.—Cold ham, potatoes, corn, canned or fresh ; beets or tomatoes, sliced in vinegar. Rice-pudding, coffee.

Tea.—Waffles, bread, ripe or canned fruit, cake.

TUESDAY.

Breakfast.—Corn bread, ham and eggs.

Dinner.—Roast or corned beef, potatoes, succotash or cabbage and parsnips. Apple dumplings with sauce, or lemon pie.

Tea.—Bread, crushed wheat, clam or oyster fritters, fruit, cake.

WEDNESDAY.

Breakfast.—Cold beef or hash, boiled or scrambled eggs, muffins.

Dinner.—Vegetable soup, chicken, apple or cranberry sauce, baked tomatoes or egg plant, potatoes. Suet pudding, with sauce, or fruit, pie and cheese.

Tea.—Luncheon cake, bread, cake, fruit, cottage cheese.

THURSDAY.

Breakfast.—Broiled mackerel or breaded veal, Graham gems.

Dinner.—Roast turkey, cranberries, tomatoes, onions or Irish stew, sliced tomatoes or pickled beets. Tapioca pudding or apple meringue.

Tea.—French rolls or rice muffin; ice-cream, cake, etc.

FRIDAY.

Breakfast.—Codfish balls or fried oysters, potatoes, corn-meal muffins.

Dinner.—Soup, baked or boiled fresh fish, lettuce salad, mashed potatoes, asparagus or green peas. Baked corn-meal or cottage pudding, coffee.

Tea.—Cold boiled tongue or salmon, biscuits, floating island, cake.

SATURDAY.

Breakfast.—Griddle cakes or hominy balls, frizzled eggs with ham or dried beef, mutton chops.

Dinner.—Bean or vermicelli soup, roast mutton or veal, asparagus or spinach, potatoes, onions. Queen of puddings or rhubarb pie.

Tea.—Croquettes, fried tomatoes, raised biscuits, fruit, cake.

MRS. W. R.

FOOD AND DRINK FOR THE SICK.

Some of the first necessities of the sick are quiet, fresh air and cleanliness; the next is proper food, properly cooked and given at the right time. Keep plenty of fresh air in the sick-room; keep it clean and quiet. Wash the patient every day; if there is fever use a little soda in the water, only washing a small part of the body at a time and keeping the rest covered. Use a sponge and a soft towel, keeping both sponge and towels perfectly clean and fresh. *Do not whisper* nor walk on tip-toe in a sick-room. If you have anything to say that you do not wish the patient to hear, *leave the room.* Do not cook *much* of anything. A well person tires of one dish soon, and a sick person is much more liable to do so. Do not keep a patient waiting for his food.

BEEF TEA.

Cut half a pound of lean beef into very small pieces—do not have a grain of fat on it—and put into a wide-necked bottle or fruit jar; put in half a cup of cold water and cork tight. Set this in a basin of cold water and place on the fire, where it will come to a boiling point, but not boil; keep it at this temperature for two hours; then strain and season with salt. This mode of making beef tea concentrates the nourishment more than any other.

ANOTHER WAY.

[*Furnished by a Physician.*]

Take a piece of beef cut from the round; take off every particle of fat, then cut it into pieces about an inch square and

put into cold water in the proportion of a pint to the pound. After standing a half or three-quarters of an hour, set it on the fire and boil it slowly several hours. If the water boils away add more cold water, so there will be a pint of tea for every pound of beef. Strain it, add salt, and black pepper also, if the case permits.

BEEF JUICE.

Take a choice steak, remove the fat, put on the broiler and heat through ; then press out the juice and add a little salt. This can be fed with a spoon to one that is too weak to raise the head or care to eat, and it is very nourishing.

Miss E. S.

CHICKEN PANADA.

Boil a young chicken half an hour in a quart of water ; then remove the skin, cut off the white meat and when cold, put it into a mortar with a spoonful or two of the water in which it was boiled, and pound it to a paste. Season it with salt and a very little nutmeg ; add a little more of the water and boil it up three or four minutes. It should be of such a consistency that it can be drank, though rather thick. The bones which remain may be returned to the water in which the chicken was boiled, and, with the addition of rice, a good broth be made of it.

BAKED SQUASH.—For Dyspeptics.

Take a Boston squash, clean, cut in two and remove the seeds ; then, putting the halves together and making a small opening in the stem-end, place upright in a tin dish and bake in a moderate oven. When done, scrape from the rind and serve.

Baked potatoes and parsnips are good. Miss E. S.

CORN TEA.

Brown and pound in a mortar one cup of sweet dry corn ; pour on this two cups of boiling water and steep fifteen minutes. This is very light and nutritious and can be taken when the patient is very weak.

CREAM TOAST.

Let half a cup of cream come to a boil and season with salt. Have two slices of bread toasted a nice brown ; dip them in the cream and dish, pouring the remaining cream over them. Serve immediately.

RICE COFFEE.

Brown rice as you would the coffee bean and then grind in a mill or mortar ; take half a cup of the powder, pour a quart of boiling water on it and let it stand for ten or fifteen minutes ; strain; sweeten with loaf sugar and season with boiled milk. Drink of this freely. This is particularly nice for children.

APPLE TEA.

Roast sour apples and pour boiling water upon them. Let them stand till the water is cold. It is a refreshing drink.

CRUST COFFEE.

Take a large crust of bread, brown or Graham; dry it in the toaster and at last almost burn both sides ; lay it in a saucepan and pour boiling water on it ; boil it up a minute or two and then strain off the coffee ; return it to the saucepan with a little milk or cream and boil it up again. It should be made strong enough to look like real coffee, of which it is a very good imitation when well made.

A GOOD DRINK FOR THE LUNGS.

Wash clean a few pieces of Irish moss ; put it in a pitcher and pour over it two cups of boiling water. Set where it will keep at the boiling-point, but not boil, for two hours. Strain, and squeeze into it the juice of one lemon. Sweeten to taste. If the patient cannot take lemon, flavor with vanilla, wine, or nutmeg.

CURE FOR HOARSENESS.

Bake a lemon or sour orange for twenty minutes in a moderate oven, then open it at one end and dig out the pulp ; sweeten this with sugar and eat. This will cure hoarseness and remove pressure from the lungs. MRS. W. R.

ARROWROOT.

The best kinds of arrowroot are the Jamaica and Bermuda. Wet a large teaspoonful in a little cold water, with half a teaspoonful of salt; pour on it half a pint of boiling water, stirring it very fast; then set it where it will just boil up for one minute; sweeten it, and add milk, if it is allowed. For a drink, make it very thin and put in lemon juice and sugar.

SIMPLE WINE WHEY.

Take equal quantities of wine, water and milk; warm the water and milk, then add the wine and sweeten.

WINE WHEY.

One pint of boiling water; two wineglasses of wine. Boil them one minute, stirring constantly; take out the curd, sweeten and flavor to taste. MRS. QUINLAN.

BARLEY WATER.

Two ounces of pearl barley; two quarts of boiling water; boil to one-half the quantity and strain. A little lemon juice and sugar may be added. To be freely taken in febrile disorders. MRS. WM. ROOME.

EGG TEA AND COFFEE.

Beat the yolk of an egg with a spoonful of sugar and put it to a teacup of cold tea or coffee; add half a teacup of water, cold in summer and boiling in winter, and as much cream; then whip the white of an egg to a stiff froth and stir it in.

SLIPPERY ELM TEA.

Take an ounce of the sliced bark, or a large tablespoonful of the flour of the bark, wet with cold water; pour on a pint of boiling water, let it stand a while and then strain. This may be used freely in fevers, influenza, coughs, inflammation of the lungs, etc. To make it more nutritious, increase the quantity of bark; add sugar and flavor as desired.

TAPIOCA JELLY.

One cupful of tapioca; wash it thoroughly and soak in water from six to ten hours; then simmer it in the same

water in which it has been soaked, with a pinch of salt, until it becomes transparent ; then add lemon juice, loaf sugar and wine to flavor it. Let this all simmer together, and pour into glasses to cool. MRS. W. ROOME.

CURE FOR A COLD.

Take one pint of Jamaica rum, and a quarter ounce of oil of tar ; put in a bottle together and mix well ; put ten cents worth of hoarhound to one pint of water, and boil down to half a pint. Mix all together, and sweeten with half a pound of strained honey. Take one tablespoonful three or four times a day. MRS. AUSTIN DOREMUS.

COUGH SYRUP.

Two tablespoonfuls of tar, ten cents worth of stick liquorice, two quarts of water ; boil an hour and a half, strain, add one pound of dark brown sugar. Boil slowly for three hours. Dose, half a teaspoonful night and morning.

MISS M. F. V.

EXCELLENT SYRUP.

Ten cents worth each of senna and manna, of liquorice root and of anise seed ; put on three quarts of water, boil down to two quarts, strain and add one quart of N. O. molasses. Boil until a nice syrup. MISS E. D.

BLACKBERRY BRANDY.

Eight quarts of water and four quarts of blackberry juice, boiled together ; then add two pounds of sugar and half a pint of brandy.

ELDERBERRY OR CURRANT WINE.

Two quarts of water, one quart of juice, three pounds of sugar ; put in a keg or jug, let it stand two weeks to ferment, strain and bottle for use.

LEMON BRANDY.

Put the yellow rind of two fine fresh lemons into a bottle of brandy, and after two days strain it ; boil two ounces of loaf sugar in a teacup of water to a nice syrup, let it become cold, then mix it with the brandy. MRS. J. M. B.

MISCELLANEOUS.

TO TAKE OUT MILDEW.

[*This and the following recipe are furnished by a chemist.*]

Obtain the dryest chloride of lime that can be bought, and, for strong fabrics dissolve four tablespoonfuls in half a pint of water. Let the mildewed article lie fifteen minutes in this solution ; then take it out, wring it gently and put it immediately into weak muriatic acid, one part of the acid and four parts of soft water. For delicate fabrics, laces, muslins, etc., the solution of lime should be diluted by the addition of three or four times the measure of water. Let the article lie in it five minutes, then put it into the muriatic acid.

TO TAKE OUT IRON-MOULD.

Dissolve a teaspoonful of salts of tin in two tablespoons of water. Dip the iron-mould into the solution and let it remain five minutes. Then dip it into a mixture of equal parts of muriatic acid and water. Dip the mould spots alternately into these mixtures or make the first one stronger with the salts of tin, and apply it with a soft rag on the end of a stick. Last of all, rinse the article very thoroughly in cold water.

A simpler method of removing iron-mould succeeds well, provided it is recent and not very dark : Tie up a teaspoonful of cream-tartar in the moulded place, put it into cold water without soap and boil it half an hour. Fruit stains may be removed in a similar way.

TO TAKE OUT INK.

Spread the cloth immediately over a pitcher or basin and let another person turn boiling water on the spots. Do not put the article into the water, as the whole would then be

tinged with the ink. If the spots are still visible, tie up a teaspoonful of cream tartar in the places, and proceed as for iron-mould. If not convenient to use boiling water at once, put the stains in cold water—do not let them become dry. Soap will tend to make ink or fruit stains permanent.

TO CLEANSE OIL CLOTHS.

Wash with soft flannel and luke-warm water; wipe perfectly dry. Then wring a clean cloth out of skimmed milk and wipe the oil cloth over, moving the cloth straight across, not in circles or waves, and finish with a clean dry cloth. In this way you can keep the oil cloth fresh and bright, and it will last much longer than if scrubbed with soap and brush.

W.

TO CLEANSE BLACK SILK.

The silk must be thoroughly brushed and wiped with a cloth, then laid smoothly on a board or table and well sponged with hot coffee that has been strained through muslin. The silk must be sponged on the side intended to be shown, allowed to become partially dry and then ironed on the wrong side. MISS A. E. SLINGERLAND.

BORAX SOAP.

Put together one pound of bar soap cut into small pieces, one ounce of powdered borax, and one quart of hot water. Mix this over the fire but do not let it boil. When it is cold, cut into cakes and use like common hard soap. This soap is very effectual in cleaning soiled clothes. W.

TO RAISE THE PILE OF VELVET.

Cover a hot smoothing iron with a wet cloth and hold the velvet firmly over it. The vapor arising will restore the pile of velvet, with the aid of a little shaking. MISS A. E. S.

TO CRYSTALLIZE FLOWERS.

A quarter pound of alum to one pint of boiling water. Put in an earthen vessel, dip the flowers singly into the hot liquid, and hang up to dry. MISS E. DULLEGAR.

RHEUMATIC LINIMENT.

Two ounces of alcohol; two of spirits turpentine; one of oil of hemlock; one of chloroform; half an ounce of gum camphor. Apply two or three times a day, rubbing in well. To be used only externally. MISS E. DOREMUS.

HOUSEHOLD HINTS.

NEEDLEWORK should be ironed upon clean flannel, and be long enough under the iron to dry it, as it will look badly if laid away damp. Iron it on the *wrong* side. L. A. W.

THERE is a great difference in the quality of starch. It is labor lost to use a poor grade. There is so much difference in the quantity of gluten in this article that no precise measure for use can be given. A little experience will decide.

FLOUR and meal of all kinds should be kept in a cool dry place.

THE best rice is large, and has a clean fresh look. Old rice often has little black insects inside the kernels.

THE small white sago called pearl-sago is the best. The large brown variety has an earthy taste.

KEEP coffee by itself, as its odor affects other articles. Keep tea in a close chest or canister. Bread and cake should be kept in a stone jar or tin box.

BAR soap should be cut into pieces of convenient size, and laid away in a dry, airy place.

CRANBERRIES will keep all winter in a firkin of water in the cellar, if the water be renewed occasionally. Lemons may be kept in the same way.

For bee or wasp stings wet some cut tobacco and lay it on the sting. In five minutes it will be cured. Always keep cut tobacco in the house for such emergencies. It is invaluable and sure.

Most people dry their umbrellas handle upwards. This concentrates the moisture at the tip, rusts the wire and rots the cloth. After the umbrella is drained, it is better to invert it and dry in that position.

In testing flour, place a little in the palm of the hand and rub gently with the finger; if the flour smooths down, feeling slippery, it is inferior, and will never make good bread; if it rubs rough in the palm, feeling like fine sand, and has an orange hue, you may be confident it will not disappoint you.

To prevent discoloration from bruises, apply a cloth wrung out of *very hot* water, renewing it frequently until the pain ceases. Miss M. F. V.

A frequent application of lime-water is an excellent remedy for burns and also for ivy poison.

Sugar burned while cabbage is cooking will kill the odor and keep your dwelling sweet. Miss A. E. G.

HOUSEHOLD WEIGHTS AND MEASURES.

One quart of wheat flour.....one pound.
One quart of Indian meal.....one pound two ounces.
One quart of butter (soft).....one pound one ounce.
One quart of loaf sugar (broken).....one pound.
One quart of powdered sugar.....one pound one ounce.
One quart of brown sugar.....one pound two ounces.
Ten eggs, average size.....one pound.
Sixteen tablespoonfuls.....one half pint.

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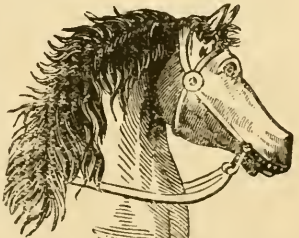

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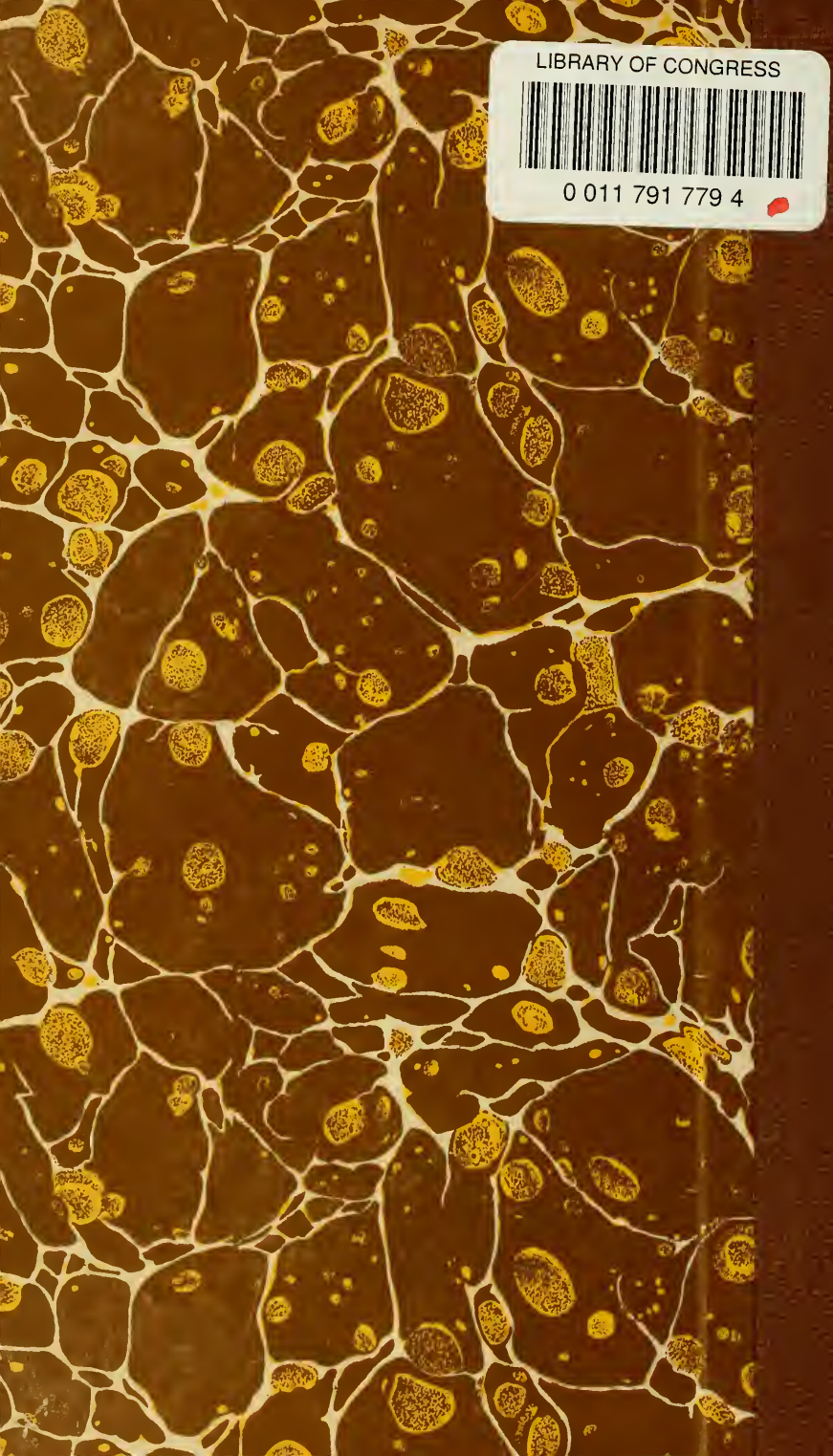
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